BBC
# goodfood
Middle East
December 2019
DHS15
www.bbcgoodfoodme.com



## Make it magical

**Celebrate the season with delicious festive recipes the whole family will love**

## CHOOSE YOUR TURKEY

- Brown sugar & spice-glazed turkey
- Wild mushroom & thyme turkey wellington
- Garlic & parsley turkey crown kiev

## PICK & MIX SIDE DISHES

- Lemon, garlic & bay roast potatoes
- Crunchy parsnips
- Apricot & pistachio stuffing

## Veggie crowd pleasers

Squash & chestnut crackers

Mini nut roasts with candied carrotts

## Best of the brunch

Extra special recipes to dig in to

CPI MEDIA GROUP
CPIMEDIAGROUP.COM
Publication licensed by Dubai Production City, DCCA

Tried & tested recipes | Festive & NYE dining deals | Dubai restaurant reviews | Seaside dining in Seminyak


OPSO
DUBAI
MODERN GREEK FOOD
THE
GREAT
GATSBY
2020 Celebration
31st
December
2019
Starting at
AED 1,300
Indulge in a night of exquisite gastronomy, entertainment
and music with unparalleled views of the Dubai Fountain.
Bring in 2020 under the mesmerizing Burj Khalifa fireworks!
Level 2, Fashion Avenue, The Dubai Mall. BE THERE!
054 424 4999
www.opso.ae
opsodubai
opsodubai

# Welcome to December!



My first appointment as an Assistant Editor began at *BBC Good Food ME* over eight years ago. It's with great pleasure that I get to take on the Acting Editor role, while my colleague Sophie heads off on maternity leave.

I think we can all agree that there's absolutely nothing like the festive season. Hot chocolate, gingerbread, mince pies, markets around the city, each and every one of these things puts a smile on my face. This month's issue focuses on a wide selection of festive recipes that may become holiday-favourites. Take your pick from simple starters (p31) to turkey options (p36) and mouthwatering ideas for vegetarians (p43). The season isn't complete without dessert, and we've got you covered with cakes and trifle for your festive parties (from p55). If you're planning an escape, get inspired by our travel special on Bali. Sun, beach and island vibes, is there a better way to end the decade?

This issue also reveals the *BBC Good Food Middle East Awards 2019* winners – as voted by you. Turn to p99 to see if your favourite brand, restaurant and chef took home gold.

Happy Holiday to you and your family!

Till next year,

Nicola Monteath

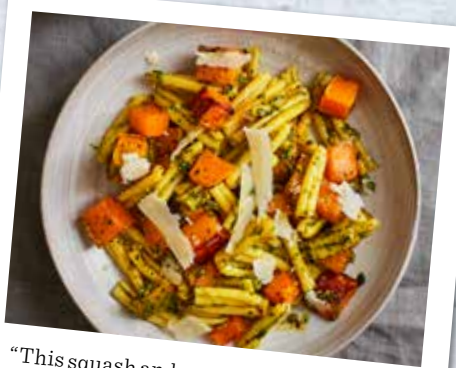
## WHAT WE'RE LOVING!



"Kick-start your festive morning with a healthy breakfast and try this blackberry and apple oat bake – a delicious twist on regular porridge," says sales executive, Liz.



Online editor, Glesni says: "As a sprout lover, I'm a huge fan of this cheesy sprout gratin – and it's sure to convert anyone who previously snubbed this festive veg!"



"This squash and pesto pasta is the perfect quick and easy meal amongst the festive madness this month," says graphic designer, Froilan.

BBC goodfood Middle East

MANAGEMENT
PUBLISHING DIRECTOR: Natasha Pendleton
natasha.pendleton@cpimediagroup.com

EDITORIAL
EDITOR: Sophie Voelzing
sophie.voelzing@cpimediagroup.com
ACTING EDITOR: Nicola Monteath
nicola.monteath@cpimediagroup.com
ONLINE EDITOR: Glesni Holland
glesni.holland@cpimediagroup.com

ADVERTISING
SALES MANAGER: Carol Owen
SALES MANAGER: Liz Smyth

bbc.sales@cpimediagroup.com

MARKETING
Bo River
marketing@cpimediagroup.com

DESIGN
Froilan A. Cosgafa IV

FOR OTHER ENQUIRIES, PLEASE VISIT:
www.bbcgoodfoodme.com

FOUNDER CPI MEDIA GROUP
Dominic De Sousa
(1959-2015)

PRINTED BY
Emirates Printing Press LLC, Dubai

PUBLISHED BY

CPI MEDIA GROUP
CPIMEDIAGROUP.COM

Head Office:
Media City, Building 4, Office G-08
Dubai, United Arab Emirates, PO Box 13700
Tel: +971 4 440 9100
Fax: +971 4 447 2409
Email: info@cpimediagroup.com

A publication licensed by Dubai Production City, DCCA

© Copyright 2019 CPI Media Group FZ LLC.
All rights reserved.
While the publishers have made every effort to ensure the accuracy of all information in this magazine, they will not be held responsible for any errors therein.

www.cpimediagroup.com

**Good Food UK**
EDITOR-IN-CHIEF: Christine Hayes
MAGAZINE EDITOR: Keith Kendrick
PUBLISHING DIRECTOR: Simon Carrington

**BBC Studios, UK Publishing**
CHAIR, EDITORIAL REVIEW BOARDS: Nicholas Brett
DIRECTOR OF CONSUMER PRODUCTS AND PUBLISHING: Andrew Moultrie
HEAD OF PUBLISHING: Mandy Thwaites
UK PUBLISHING CO-ORDINATOR: Eva Abramik
UK.publishing@bbc.com

www.bbcstudios.com

**Immediate Media Co Ltd**
CHAIRMAN: Martin Weiss
CEO: Tom Bureau
DIRECTOR OF INTERNATIONAL LICENSING AND SYNDICATION: Tim Hudson
INTERNATIONAL PARTNERS MANAGER: Molly Hope-Seton

*BBC Good Food ME* magazine is published by CPI Media Group under licence from Immediate Media Company Limited, Vineyard House, 44 Brook Green, Hammersmith, London W6 7BT.
The BBC studios logo is a trade mark of the British Broadcasting Corporation. Used under licence.
© Immediate Media Company Limited.



# Contents

## UPDATE

**4 YOUR SAY**
We love hearing from you, so why not write to us with your views and comments.

**6 NEWS NIBBLES**
The latest food news from across the region.

**8 FLAVOURS OF THE MONTH**
The best restaurant offers in Dubai.

**11 TRIED & TASTED**
Each month we review one of the city's top tables.

**14 CHRISTMAS DINING IN DUBAI**
Choose from one of many fantastic restaurants across the city serving fabulous festive feasts this season.

## FESTIVE

**31 SIMPLE STARTERS**
These easy starters for dinner parties can cleverly be turned into canapés to serve with Christmas drinks.

**36 CHOOSE YOUR TURKEY**
Whatever turkey centrepiece you decide to cook this year, we've got a new and inspiring recipe for you.

**43 VEGGIE CROWD PLEASERS**
Our top pick of meat-free centrepieces that are guaranteed to wow your guests on the big day.

**49 PICK & MIX SIDES**
Whether you're cooking a turkey, a vegetarian centrepiece, or both, our veggie trimmings will be a hit at the table.

**55 CHRISTMAS CAKE**
Try our magical tree-shaped cake topped with festive decorations and add sparkle to your table this season.













**60 TERRIFIC TRIFLES**
A fruity classic or a choc-orange twist? You decide!

## HEALTH

**86 HEALTH NEWS**
Top tips for wellness and staying in shape.

**89 HEALTHIER FAMILY FAVOURITES**
Classic crowd-pleasing dishes made a little lighter.

## GOURMET LIFESTYLE

**94 SEASIDE DINING IN SEMINYAK**
We journey to the W Bali in Seminyak to explore the culinary delights on offer.

**99 BBC GOOD FOOD MIDDLE EAST MAGAZINE AWARDS 2019**
Celebrating the best in the F&B industry, meet the winners of this year's BBC Good Food Middle East Magazine Awards.

**118 CHEF OF THE YEAR 2019**
Four chefs go head-to-head in the kitchen to win the title, 'Chef of the Year 2019'.

## COMPETITIONS




**122** Dining vouchers, family brunches and more up for grabs!

## Our recipe descriptions

V Suitable for vegetarians.
❄ You can freeze it.
Not suitable for freezing.
Easy Simple recipes even beginners can make.
A little effort These require a bit more skill and confidence – such as making pastry.
More of a challenge Recipes aimed at experienced cooks.
Low fat 12g or less per portion.
Low cal 500 calories or less per main.
Superhealthy Low in saturated fat, 5g or less per portion; low in salt, 1.5g or less; and at least one of the following: provides one-third or more of your daily requirement of fibre, iron, calcium, folic acid and/or vitamin C, or counts at least one portion of your recommended 5-a-day fruit and veg.
Good for you Low in saturated fat, low in salt.
Heart healthy Low in saturated fat, with 5g or less, and low in salt, with 1.5g or less, and high in omega-3 fatty acids.
1 of 5-a-day The number of portions of fruit and/or veg contained in a serving.
Vit C Iron Omega-3 Calcium Folate Fibre
Indicating recipes that are good sources of useful nutrients.
GLUTEN FREE Indicates a recipe is free from gluten.
**Some recipes contain pork. They are clearly marked and are for non-Muslims only. Look for this symbol:**
P Contains pork.

# YOUR SAY

We love hearing from you!

## star letter



The November issue was an absolute delight to read. I enjoyed each and every page. I've actually kept this one on my kitchen counter because there are so many recipes that I want to try from it, especially the fish pie and bang bang chicken. I'm also quite tempted to book one of the Arctic adventures - Lapland has been on my list for so long, because I know the kids will love it. Hopefully soon! Just wanted to say, keep up the good work as always.

**Julien Lane**



Now that the weather is better, I am making the most out of eating outdoors. I hosted my first barbecue a few weeks ago, and I had to write in to say the smoky grills to share recipes were incredible. I loved the fiery prawns and my friends who are vegetarian, enjoy the halloumi. Thank you so much, my first barbecue was a success.

*Annie Darling*




I loved last month's chef interview with Reif Othman. I remember dining at Zuma back in the day for work lunches, and it was always such a delight. He is very talented, and it's very nice to see his new experience come to life. I can't wait to head there.

*Christie Kevin*

## WIN!

The winner of the 'star letter' this month will receive **The Atlas Pasta Machine from TAVOLA, WORTH DHS499!** The most popular machine to make fresh homemade pasta and an icon of Made in Italy Design. With Atlas 150 you can easily make lasagna, fettuccine, tagliolini and 13 other pasta shapes thanks to the wide range of accessories. You can choose from the chrome steel version to the anodised aluminium in 5 different colours. Visit **tavolashop.com**



## TALK TO US!

**Email us on feedback@bbcgoodfoodme.com**
**with your thoughts and comments, and send us your photos with your copy of BBC Good Food ME!**

You can also connect with us on social media! Find us on: **@bbcgoodfoodme**

Or, you could write to us at: The Editor, BBC Good Food Middle East. Grosvenor Business Tower, Barsha Heights, Office 804 PO Box 13700, Dubai, UAE.

Compiled by SOPHIE VOELZING | Photographs SUPPLIED

POMEGRANATE
APPLE
CHERRY

EUROPEAN ORGANIC JUICES

# drink organic super juices

www.euorganicjuices.eu



"The content of this this promotion campaign represents the views of the author only and is his/her sole responsibility. The European Commission and the Consumers, Health, Agriculture and Food Executive Agency (CHAFEA) do not accept any responsibility for any use that may be made of the information it contains."

ASOP
AGIOS ATHANASIOS - DRAMA
POMEGRANATE PROCESSING PLANT

Bulgarian National Horticultural Union

BIO românia

CAMPAIGN FINANCED WITH AID FROM THE EUROPEAN UNION

THE EUROPEAN UNION SUPPORTS CAMPAIGNS THAT PROMOTE A HEALTHY LIFESTYLE

ENJOY IT'S FROM EUROPE

# NEWS *nibbles*

What's hot and happening in the culinary world, in the UAE and across the Middle East



## FRESH FESTIVE VEG DELIVERED TO YOUR DOOR




NRTC Fresh, the homegrown fruit and vegetable e-commerce site, has curated a box of fruits and vegetables that will help to streamline your festive food prep this season.

The Festive Box, priced at Dhs110, will be filled with fresh fruits and vegetables that can be ordered sliced, diced and pre-cut. Weighed at 10kg, these boxes will be packed with numerous festive flavours, including potatoes, tomatoes, carrots, cucumbers, Brussel sprouts, spinach, parsnips, cabbage, cauliflower, kale, garlic and zucchini. Perfect for prepping turkey stuffing, salads and grilled vegetables!

What's more, in a bid to encourage a sustainable festive season, NRTC Fresh has recently introduced its new recycling initiative. The team will be collecting any empty boxes in good condition during their next delivery, in order to create and maintain an eco-friendly and sustainable environment. Visit nrtcfresh.com for more information.

## THE BEST BITES

## Dine for less at Sarood Restaurant Week

Sarood Hospitality will be hosting its first ever seven-day foodie festival, Sarood Restaurant Week, between 1st and 7th December 2019.

The event will see eight of the Dubai retail subsidiary's best-loved restaurants serve their signature dishes and new menu additions across a number of set menus, priced from Dhs150 to Dhs495 per person, with each restaurant offering a wide range of options to suit every taste and budget.

For Dhs150 or less, enjoy a three-course set menu at Al Nafoorah, Perry & Blackwelder's, Segreto and The Duck Hook. For just Dhs180 per person, head to Jumeirah Al Qasr's stunning canal-side Thai restaurant, Pai Thai, or try Dubai Hills' picturesque all-day eatery, Hillhouse Brasserie, for three courses at Dhs195. For a truly magical experience, check out Pierchic's exquisite three-course menu for Dhs495 per person. Visit saroodhospitality.com for more details.

TText GLESNI HOLLAND | Photographs SUPPLIED



# Chef Silvena Rowe opens Nassau at Jumeirah Golf Estates



Nestled in the stunning lush green grounds of Jumeirah Golf Estates, Nassau – the recently opened restaurant from popular chef Silvena Rowe, vows to take guests on a culinary tour of the Mediterranean. Drawing on Rowe's European-Arabian heritage, diners can expect elegant dishes that traverse the Southern Mediterranean coastlines, all the way to the Middle East and beyond.

The menu, which has been designed by Rowe, begins with an eclectic selection of starters, including a decadent black truffle labneh with seasoned baby vegetables, Ottoman style wagyu beef skewers with melting kashkaval, a savoury foie gras and date crème brûlée, and celeriac and lentil salad with hazelnuts and za'atar.

Chef Silvena has made a name for herself as a regular television chef, from BBC One's popular Saturday Kitchen to her judging roles on US Food Network's "Chopped" and Masterchef Bulgaria. Staying true to her philosophy of fresh produce and healthy eating but fine-tuning for elegant dining, Nassau is her newest project to take the city by storm. Visit dubaigolf.com/nassau for more information.

# 3 FESTIVE MARKETS TO VISIT

## *THE RIPE MARKET*



The Ripe Market at Academy Park, Umm Suqeim, is adding a festive twist to its weekly market this December. With Christmas around the corner, the team are calling on members of the community to take part in the festivities. Bring a trinket from home to place on the community Christmas Tree every weekend throughout the festive month, or join the fun on 20 and 21 December for the tree lighting ceremony. Create your very own seasonal centerpiece at the flower workshop on 13 December, or brush up your gift wrapping skills on 14 December. The market is open every weekend during December, Friday 9am until 7pm, and Saturday 10am until 7pm.

## *HABTOOR PALACE'S FESTIVE GARDEN*



Habtoor Palace's annual festive celebration returns this year from 5 December until Christmas Eve, and is the perfect Christmas-themed destination for all ages. Open daily from 5pm until 10pm, celebrate the holiday season at the hotel's stunning Versailles Gardens, which will be transformed into a winter wonderland complete with a huge and beautifully decorated Christmas tree. Expect fun rides for the little ones, mini golf, a merry go round, traditional gingerbread house-making classes and a dedicated snow fight zone. To add to the wonderful winter cheer, a variety of kiosks and food stalls with serve delicious Yuletide delights alongside a selection of warming Christmas beverages.

## *MADINAT JUMEIRAH*



Step into a winter wonderland this December as Madinat Jumeirah welcomes back its annual festive favourite from 13–28 December 2019. The Souk Festive Market comes complete with stalls to shop, festive foodie treats to devour and plenty of entertainment to enjoy. Marvel at the 36ft. interactive LED Christmas Tree, hear hits of the season played by the live band every evening or ride the Venetian carousel. Guests may even be lucky enough to have Santa himself pose for the camera as he makes his daily appearances. Open Sunday to Wednesday 3pm till late (except 24 December and 25 December which will be from 12pm till late) and Thursday, Friday and Saturday from 12pm – late.

# Flavours of the *month*

Here is what's hot and happening around town this month.

## New on the block

- **Tucano, The Pointe, Palm Jumeirah**
  There's a new Brazilian churrascaria in town and it opened just in time for al fresco season. Take a seat at the gorgeous terrace or enjoy the vibrant ambiance indoors complete with trendy décor. Set across two floors, the steakhouse (churrascaria) located on the ground floor and the lounge (caipirinha) on the upper level, both offer stunning sea views for an intimate dinner or a fun outing with friends. Chef Rodrigo Ramos has carved out an eclectic menu showcasing authentic dishes from Brazil, with a contemporary twist. We highly recommended the Coxinhas (crispy chicken croquettes), and Pão de Queijo (Brazilian cheese bread) before you feast on prime cuts of USDA beef with decadent marbling and tropical fruits including caju, graviola and açaí berry. A fiesta band and DJ set the mood on Tuesdays, Thursdays and Fridays. *Contact 04-568214*

- **Mezlai, Emirates Palace Abu Dhabi**
  Hotfoot to this authentic Emirati restaurant for their Taste of Arabia special. The ambiance of One Thousand and One Arabian Nights amidst candle-lit breezy tents, and soothing sounds of the folkloric rhythms of Arabia, will transport you and your loved ones as you'll feast on a wide array of Arabic and Levantine specialties from the dinner buffet. Live cooking stations set the scene, and you can try everything from meat dishes to rice and other staple foods. *Every Wednesday from 7-11pm. Dhs320 per person inclusive of one round of soft drinks. Contact 02-6907999*

- **Signature by Sanjeev Kapoor, The Canvas Hotel Dubai MGallery**
  Experience the best of traditional Indian cuisine at this elegant fine dining restaurant. Chef Sanjeev Kapoor is at the helm of the kitchen, serving specialties from each region, that resemble art on a plate. Age-old cooking techniques and a specially curated ingredient selection allow this restaurant to position 'Signature' as the last word on Indian cuisine. Head there on any given day, as special offers and promotions are running throughout the month of December. *Contact 04-3868111 Contact 04-3868111 or email hemanta.paul@accor.com*

Text by NICOLA MONTEATH | Photographs SUPPLIED

Tucano, The Pointe, Palm Jumeirah



### Roberto's Dubai and Abu Dhabi

Celebrate the festive season this year at both Roberto's Dubai and Abu Dhabi. All four award-winning Italian chef's will be cooking up an Italian storm in the kitchen, as they celebrate traditional dishes from their hometowns. These VIP special menus have a personal touch, with recipes that have been passed down for generations. Enjoy a traditional Italian feast, as they bring to life the foods that represent the traditions from their home region in Italy, straight to the table at Roberto's Dubai. Chef Alessandro brings with him the tradition and style from the island of Sicily, while Chef Giovanni, will be showcasing the flavour and cooking style from Campania, Southwest Italy. In Abu Dhabi, Chef Danilo Valla and Chef Giandonato Tafuri, will take guests on a personal culinary journey, bringing dishes from their childhood straight to the table.

The special menus are available throughout December. Contact 04-3860066 or 02-6279009



### *Marriott International*

The festive season in the UAE has never been so delicious. Explore the best offers at over 150 restaurants on MoreCravings.com. From scrumptious Turkey Takeaways to joyous family dinners, festive brunches and unforgettable New Year's Eve celebrations in the most aspirational venues, visit MoreCarvings.com to satisfy all your cravings this season.



### Graze Gastro Grill & Bar, La Ville Hotel & Suites

Gather your friends and head to this urban steakhouse at Citywalk Dubai, for their Saturday Grazing Feast brunch. A DJ spins throwback tunes while you tuck into a new menu featuring appetisers such as smoked brisket flatbread, angus sliders, deep fried calamari and chopped garden salad. Mains include premium cuts of beef and salmon, cooked to perfection, served alongside mouthwatering sides. Since Saturdays are all about lazing around and doing things at your own pace, you can choose to dine whenever you want for three-hours, between 1-6pm.

Every Saturday, for Dhs225 per person with unlimited food and soft beverages, Dhs325 for house beverages and Dhs425 for the premium package. Contact 04-4033111.

### Alba Terrace, The Abu Dhabi EDITION Hotel



With serene surroundings and a great selection of culinary offerings, this all-day brunch is soon becoming a hotspot in the capital. Created by the youngest ever British two-starred Michelin Chef, Tom Aikens, the brunch features a Mediterranean spread including favourites such as fried calamari, beef ragu pasta and pan-fried seabass. As day turn into dusk, treat yourself to table-side delights such as Italian burrata and spritz trollies. Diners can arrive at a time of their choosing between 12:30PM – 8PM and brunch for up to three hours. Dhs245 for soft package, Dhs388 for the house beverage package and Dhs488 for the premium package. Contact 02-2080000.

### OPA




Tis' the season to go dessert crazy as OPA unveils sweet additions to their delightful Mediterranean menu: the 'chocolate piato' and the 'portokalopita'. Ditch your diet and get ready to indulge in these decadent Greek-inspired desserts that are totally worth sinning for. Chocoholics can relish the chocolate piato, a heavenly blend of creamy honeycomb ice cream, together with a divine layer of chocolate mousse, topped with crumbly chocolate chip cookies crumbs, complete with (sour) cherries on top. Enjoy this dessert at your table as the talented team meticulously smashes it open in true OPA style, a perfect treat to share with your loved ones. For those who would like to try a more conventional Greek dessert, the portokalpopita is for you! A fragrant and perfectly moist orange phyllo pie, this delectable sweet dates back to traditional Greek cuisine and is combined with crushed pistachios and drizzled with a rich caramel sauce. This zesty favourite is served alongside a white chocolate ice cream and is truly an OPA delight not to be missed. Paired alongside OPA's delightful culinary journey ranging from gourmet dips to hot starters and signature mains like the grilled octopus to the hearty stifado; OPA will completely serenade you with its exquisite food and drinks offerings and plate-smashing live performances. Contact 04357 0557 or email reservations@opadubai.com.



SOHO GARDEN

# New Years Eve 2020

## 31ST DECEMBER | FROM 8 PM TILL LATE

### DINNER & PARTY PACKAGES STARTING FROM AED 1149*

OPEN BAR ALL NIGHT | 3-COURSE DINNER | DIXON DJ SET

GLASS HOUSE BY SOHO

**Dinner packages include NYE entertainment in Soho Garden by DIXON & Soho Resident DJ's*

TOKYO 東京バイブス VIBES

# Tried & tasted

Each month, we review one of the city's top tables.









Reviewed by Giorgia Guantario
*Editor, CPI Media Group*

Where?
## TOKYO VIBES, SOHO GARDEN DUBAI

Dining experience: Dinner

What's it like? One of the newest additions to well-renowned Soho Garden, Tokyo Vibes is exactly what you'd expect from its name – a vibrant, modern and trendy restaurant capturing the essence of the Japanese capital.

As a staff member takes us to our table, we walk through the different areas of the venue, including the conservatory-style Glasshouse brasserie and the tropical Tiki Bar, before reaching the area dedicated to the Japanese eatery located in the club's far back corner. Here, Soho Garden's dancefloor gives way to sturdy wooden tables and Asian-styled murals adorning the walls.

While the air resounds with upbeat, yet not overbearing, house music, we sit down in one of the comfy booths, facing the main bar area on one side and the traditional-looking Sushi bar on the other.

What are the food highlights? At a first glance, Tokyo Vibes' menu may seem to feature the usual Japanese-inspired specialties, but as we delve into it, it's clear the chef has given their own twist to each dish with flavoursome sauces and interesting food combinations.

To start off, we enjoy an array of mouthwatering starters, ranging from classic Japanese specialties such as chicken gyoza, served with kabayaki sauce and cabbage, to more sophisticated dishes like the salmon carpaccio in truffle ponzu sauce. The wagyu beef skewers are a must-try. The tender meat is perfectly counterbalanced by the sweetness of the pear and soy sauce, and we are left wishing there were more than two on the plate.

Although slightly skeptical to find pizza in a Japanese restaurant, I must admit the tuna pizza is one of my favourite starters on the menu. Tomato relish, teriyaki sauce, and spicy mayo accompany slivers of tuna sashimi on a light and crispy rice base, sliced up to make it the perfect starter to share amongst friends while sipping on one of the restaurant's unique cocktails. We are also pleasantly surprised to find locally sourced oysters on Glasshouse's menu, Tokyo Vibes' sister restaurant. The oysters are just as good as their European counterparts and will certainly whet the appetite of any seafood-lover with their silky texture and their vibrant accompanying dressing.

Eager to try the sushi, we are thrilled when our waiter places a stunning platter of maki rolls and sashimi in front of us for our next course. The California, Philadelphia and spicy tuna rolls frame a selection of yellowfin tuna, salmon, eel and Hokkaido scallop sashimi. Out of the three rolls, we find the spicy tuna to be the most interesting. The roll is adequately spicy and features unusual, yet pleasant additions such as the asparagus. On the other hand, the cream cheese on top of the Philadelphia roll sadly dominates the dish, over-powering much of the salmon's flavour.

The sashimi is faultless and flavourful in all its simplicity. The Hokkaido scallops are the highlight of the selection – slightly firm but tender, the scallop melts in our mouth unleashing the typical sweetness you would expect from this high-quality product.

For our main course, we opt for Tokyo Vibes' miso black cod. Served on a bed of grilled asparagus and topped with deep fried leek and hajikami (pink pickled ginger typically paired with fish), the fish by far the star of the evening. It's light, perfectly cooked and utterly delicious. For the meat-lovers, the wagyu beef striploin is a good alternative to the cod, though a little less exciting in my opinion.

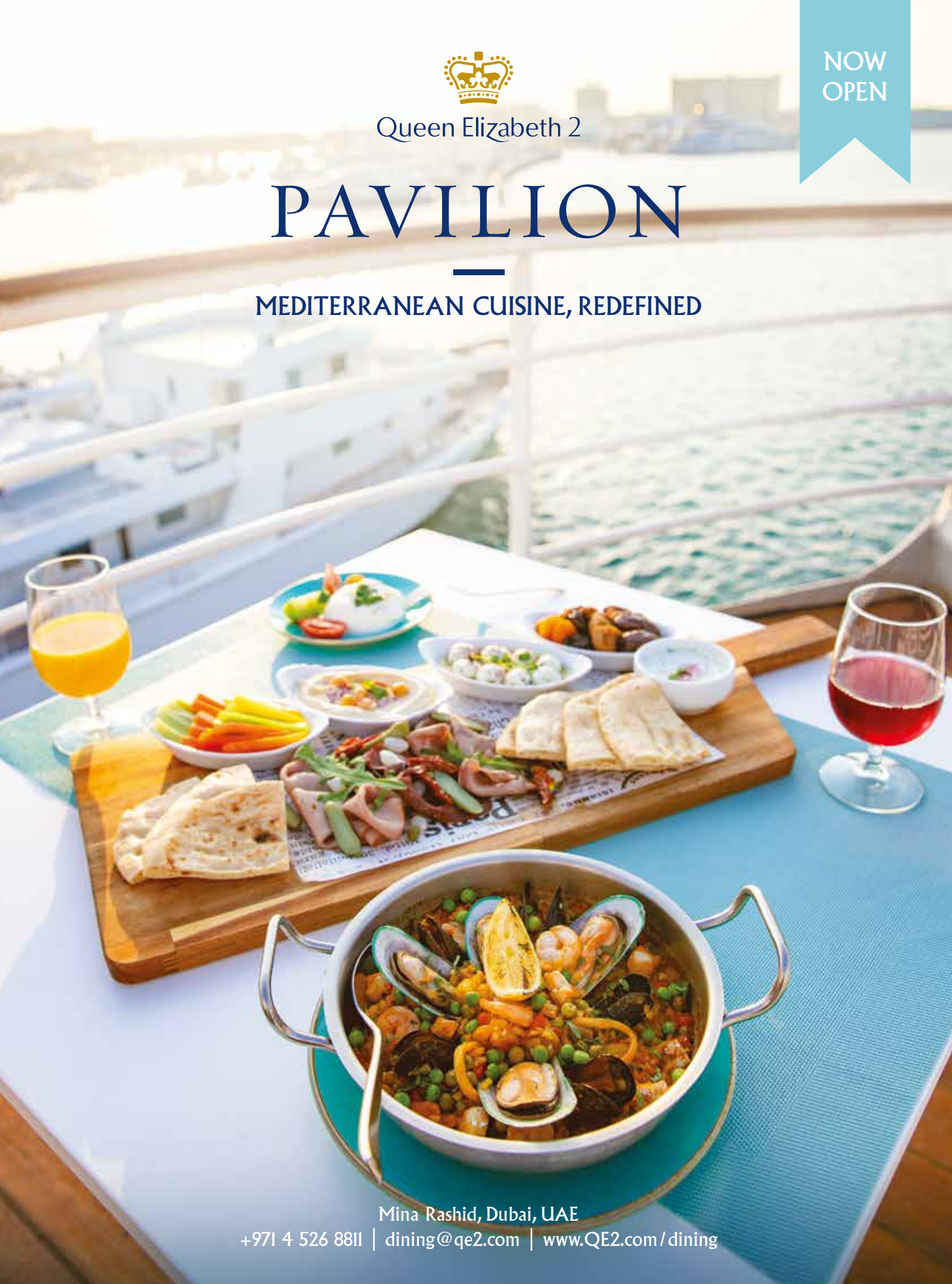
We finish off with the yuzu cheesecake and assorted mochi ice cream. The cheesecake with lime sorbet is pleasantly refreshing, but as a huge fan of sesame and green tea, the mochi ice cream's traditional flavours and typical gooey texture are my favourites.

How was the service? The staff at Tokyo Vibes are attentive and always on hand. From the second we sat down to the moment we got up, they went above and beyond to make sure we enjoyed our evening and that the food and drinks were to our liking.

The bottom line: Tokyo Vibes offers the perfect balance between traditional and modern Asian specialties. Its unique food offering makes it a great weekend spot for a classy dinner with friends, while the upbeat house and commercial music, neon lights and exquisite Japanese-inspired drinks will make you want to stay for a stylish night out.

Want to go? Call +971 52 388 8849 or email reservations@sohogardendxb.com

Photographs SUPPLIED


NOW
OPEN
Queen Elizabeth 2
PAVILION
MEDITERRANEAN CUISINE, REDEFINED
Mina Rashid, Dubai, UAE
+971 4 526 8811 | dining@qe2.com | www.QE2.com/dining

# Festive

Your go-to guide to the festive season. From gourmet gifting and show-stopping cakes, to make-ahead canapes and mouthwatering turkey ideas, we cover it all.


















# Celebrate Christmas

Looking for somewhere to enjoy a traditional Christmas roast dinner, or perhaps something a little different this year? Here's our round-up of restaurants to dine at this season





### SUQ, FOUR SEASONS HOTEL JUMEIRAH BEACH

SUQ's celebratory festive BBQ on the beach takes barefoot dining to a whole new level. On the shores of the Arabian Gulf, tuck into freshly grilled meat, seafood and vegetarian dishes. This unique Christmas eve dinner is an intimate way to bring in the holiday. An evening by the bonfire, listening to live music and the waves - a great way to celebrate with family and friends. *December 24th, Dhs320 per person (excluding beverages). Children under 5 dine for free, while kids between 6-11 are charged Dhs160 per person. Contact 04-2707803*

### CABANA, ADDRESS DUBAI MALL

Mark the season of celebrations with a Expect views of Burj Khalifa and festive tunes by a live DJ at this laid-back Mediterranean restaurant. A wide spread of festive delicacies and themed beverages are available for guests at this dinner, with an option to dine at a private cabana or the outdoor terrace.
*December 24th Dhs225 for the soft drinks package. Contact 04-8883444*



### EIGHTY-ONE (81), JA LAKE VIEW HOTEL AND LA FONTANA, JA PALM TREE COURT

Stocked with happiness and all the trimmings, JA The Resort's extravagant Christmas Eve dinner buffets are not to be missed. Guests can enjoy all the festive favourites at both 81 in JA Lake View Hotel and in La Fontana in JA Palm Tree Court, with live carvery stations of mouth-watering gammon and roasted turkey. Adults will enjoy live music from East Meets West band, while Santa's little helpers can head to the kid's corner. *December 24, 7:30pm- 11pm, Dhs250 for the soft beverage package. Premium packages are also available. Contact 04-8145555*

Text NICOLA MONTEATH | Photographs SUPPLIED



## SEASONS, PULLMAN JUMEIRAH LAKE TOWERS

A wonderland of festivities you can enjoy with your friends and loved ones at this sumptuous Christmas buffet. Expect turkey with all the trimmings and tender meat cuts, roasts, a delectable festive log, mince pies, party puddings complemented by an exquisite list of beverages. Special kid's activities and live entertainment is available in addition to Santa surprise visit.

*Available on the 24th and 25th of December. Packages for the buffet start at Dhs169 with soft drinks. Christmas Day between 1.00pm and 4.00pm; Christmas Eve between 7.30pm and 10.30pm. Contact 04-5671159.*



## LAGUNA, MILLENNIUM ATRIA BUSINESS BAY

Treat your family to a special menu, where you and your loved ones can indulge in a wide selection of festive delicacies to celebrate the occasion.

*December 24th, Dhs155 for the soft beverage package. Contact 04-5862222*



## TASCA, MANDARIN ORIENTAL JUMEIRA

Portuguese Michelin-starred José Avillez pulls all the stops with a traditional Portuguese feast. Decorated to resemble a Christmas market, the bustling restaurant will offer a sharing-style menu featuring codfish, roast turkey, decadent desserts and other seasonal dishes. Signature drinks and melodious Portuguese music will add to the celebratory mood.

*December 24th and 25th. Visit mandarinoriental.com/dubai for more information*



## MINA BRASSERIE, FOUR SEASONS HOTEL DIFC

Gather your loved ones for a festive brunch on this stunning terrace. Beautifully decorated for the occasion, you and your family and friends can get into the spirit with Santa hats, a DJ playing festive tunes, and a special menu for the occasion.
*December 25th, for Dhs350 per person (excluding beverages). Contact 04-5060100*



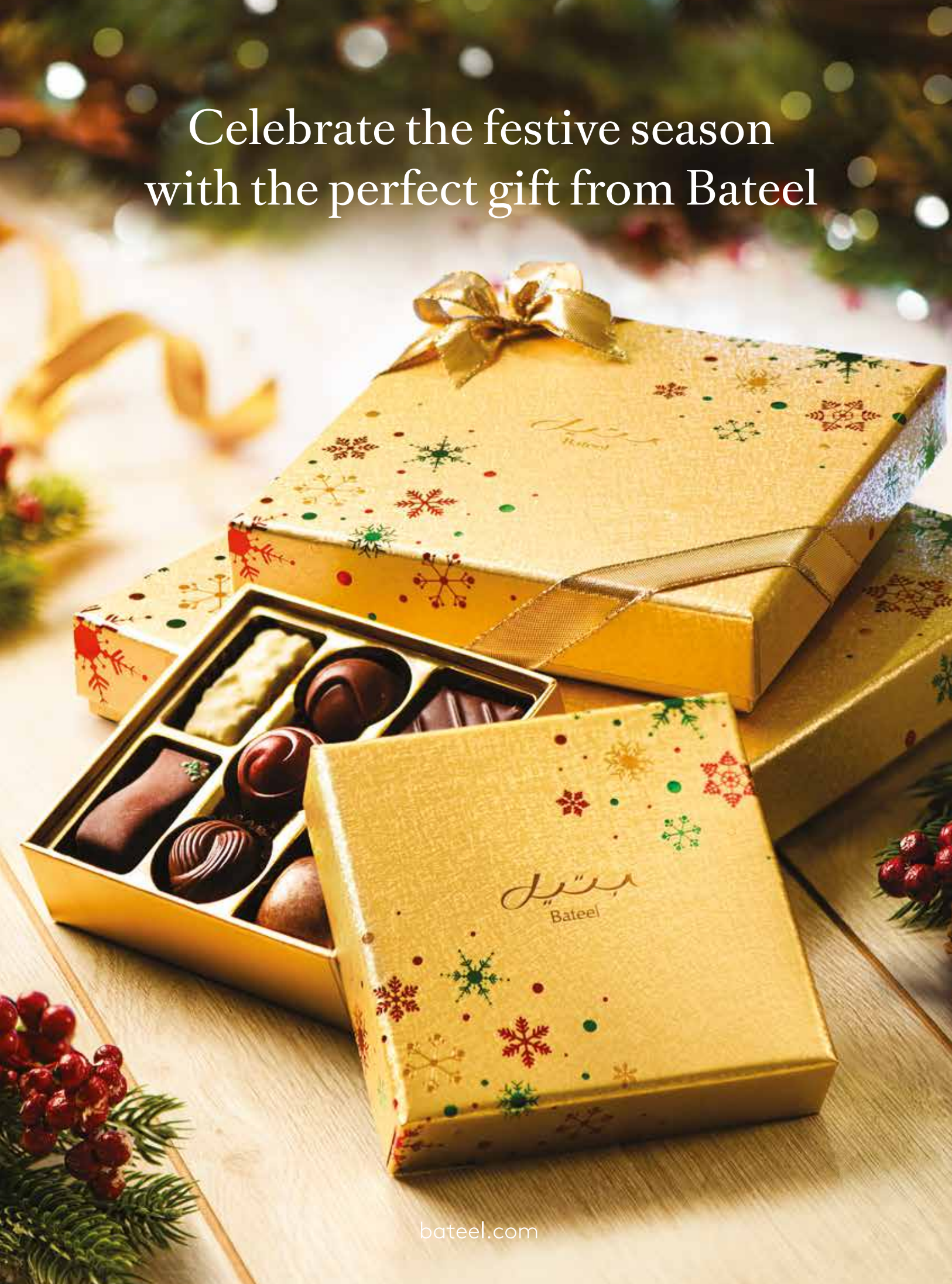
## THE RESTAURANT, ADDRESS BOULEVARD

At this special edition of the Garden Brunch, you can feast on an extensive selection of festive delights including roasted turkey and beef wellington, across interactive live cooking and carving stations. Views of the Burj Khalifa and verdant landscaping make this a great venue for a family gathering. Those with little ones can expect a special treat and visit from Santa. Kids even have their own dedicated corner for games and activities, so that the adults can enjoy while they play.
*December 25th, Dhs295-495. Contact 04-8883444*



## MAREA NYC

Michelin-starred chef Michael White has curated a special three-course festive menu for the occassion. Begin with Tortellini en Brodo (an Italian meat-filled ravioli with a warm chicken broth), followed by oven roasted turkey and lamb with trimmings. End the meal with the classic Italian sweetbread, panettone, a selection of Christmas cookies and creamy eggnog.
*December 25th, packages start from Dhs350 with soft beverages. Contact 04-583 6366*


Celebrate the festive season
with the perfect gift from Bateel
بتيل
Bateel
bateel.com



### THE QUEEN ELIZABETH 2

Celebrate Christmas brunch aboard the QE2 for a one-of-a-kind experience. The Deck the Halls Christmas Brunch takes place indoor and out, on the decks of the vessel. Gather family members and head there for the widespread buffet selection and live cooking stations. Santa and his helpers will stop by to greet children, while adults sing along to tunes from the live band.
*December 25th, packages starting from Dhs265 for the soft beverage package. Dhs150 for kids between 4-12. Contact 04-5268811*



### THE STAGE, PARAMOUNT HOTEL

Expect festive props, culinary elves at play and a great selection of gastronomic offerings to suit all palates. This contemporary Christmas Day brunch offers seven conceptualized stations of various cuisines including traditional roasts, American, Asian, Middle Eastern and Italian dishes.
*December 25th, packages start from Dhs250 (for soft beverages). Premium packages are also available. Contact 04-2466777*



### RARE, MELIÃ DESERT PALM DUBAI

For a family-friendly gathering, head to this desert resort nestled away from the hustle and bustle. The hotel's signature restaurant, RARE will be serving up a traditional Christmas feast from on the Portico Terrace overlooking the pristine polo fields. Diners can relish delicacies from the live cooking stations while sipping Christmas beverages, and singing along to tunes from the live band. Little ones can enjoy festive activities and meet Santa Claus.
*December 25th, packages start from Dhs315 (soft beverage package). Premium packages are also available. Contact 056 681 6175*

3 RECIPES OF FLAVORED BUTTER
CREATED BY

# CHEF STÉPHANE PITRÉ

*In Europe, and particularly in France, butter is inseparable from gastronomy. It clearly represents a certain way of life, and despite the evolution of eating habits, it remains essential for cooks and chefs. Enter a kitchen, and look for butter... it is never far away. Trends change, culinary techniques evolve, but it remains the favorite ingredient of chefs. Ingredient they like to transform in their own way...*

## OLD-FASHIONED MUSTARD BUTTER

*250 g softened butter - 15 g old-fashioned strong mustard*

In a suitable container, mix the softened butter and mustard until you obtain a smooth, homogeneous texture. Create the shape you want and keep it in the refrigerator.



## CARROT AND GINGER BUTTER WITH PINK PEPPER

*½ l of carrot juice - 250 g softened butter*
*50 g of pickled pink ginger - 10 g pink peppercorns*
*Ground Guérande salt*

Grind the pink peppercorns in a mortar and set aside. Reduce the carrot juice until it has a syrupy consistency. Drain the pink pickled ginger strips and mix all the ingredients with the softened butter. Add the ground Guérande salt and form the butter into the shape you want and keep it in the refrigerator.

## RASPBERRY BUTTER

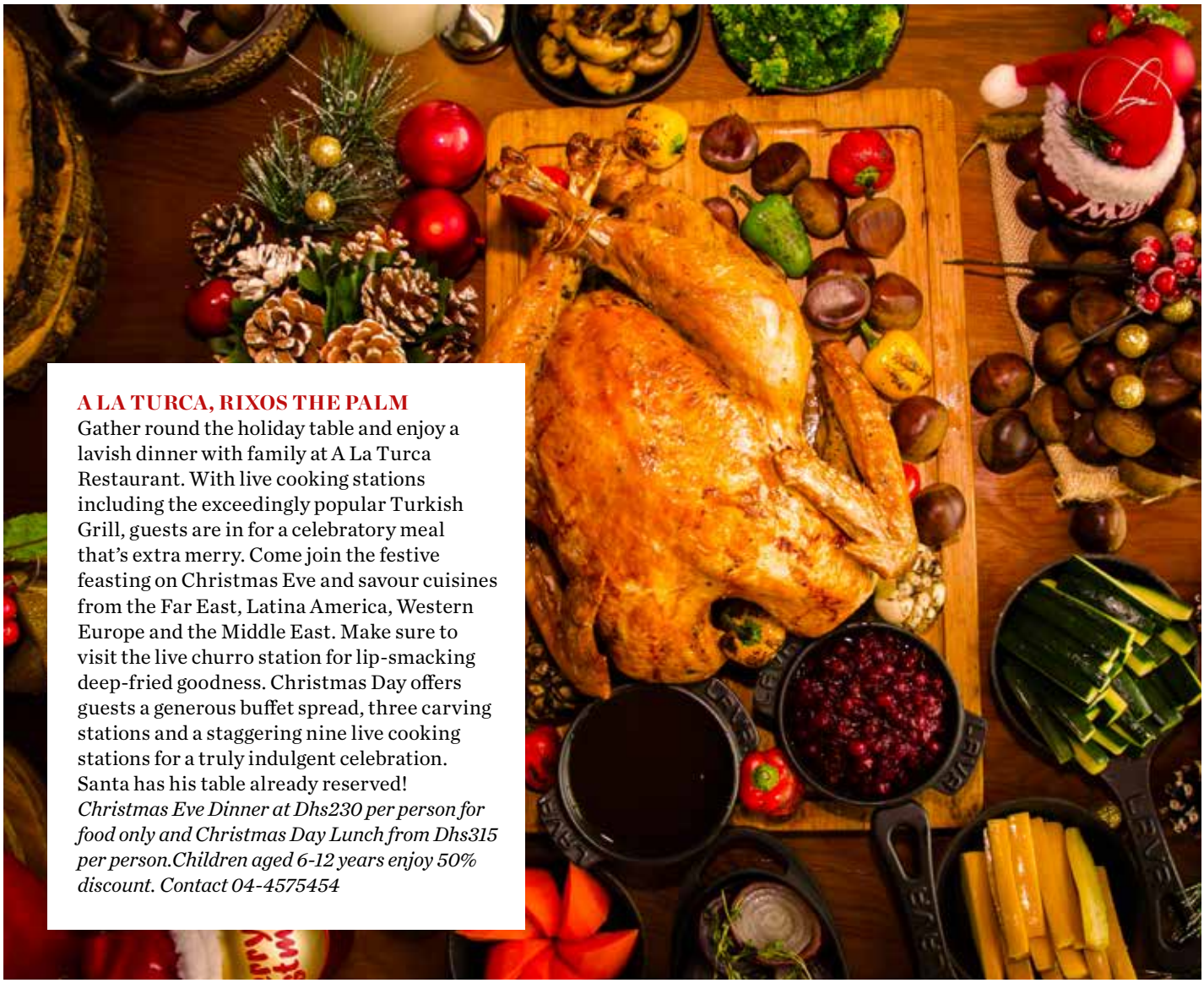
*250 g softened butter - 200 g raspberries - 4 g salt*

Spread the raspberries on a baking sheet covered with parchment paper and then dehydrate them in a preheated oven at 70°C for 3 hours.

In a suitable container, mix the softened butter, raspberries and salt until you obtain an even, homogeneous texture. Form into the desired shape and store in the refrigerator.

ENJOY IT'S FROM EUROPE

The content of this advertorial represents the views of the author only and is his sole responsibility.
The European Commission do not accept any responsibility for any use that may be made of the information it contains.



### A LA TURCA, RIXOS THE PALM

Gather round the holiday table and enjoy a lavish dinner with family at A La Turca Restaurant. With live cooking stations including the exceedingly popular Turkish Grill, guests are in for a celebratory meal that's extra merry. Come join the festive feasting on Christmas Eve and savour cuisines from the Far East, Latina America, Western Europe and the Middle East. Make sure to visit the live churro station for lip-smacking deep-fried goodness. Christmas Day offers guests a generous buffet spread, three carving stations and a staggering nine live cooking stations for a truly indulgent celebration. Santa has his table already reserved!
*Christmas Eve Dinner at Dhs230 per person for food only and Christmas Day Lunch from Dhs315 per person.Children aged 6-12 years enjoy 50% discount. Contact 04-4575454*



### THE ROSE & CROWN, THE ATRIUM

Head to this eatery for a traditional festive buffet. A host of activities have also been planned for little ones along with a surprise visit from Santa. Children can try wreath-making, Christmas tree decoration, muffin and pie decorating, amongst other activities. A special kid's menu is also available upon request. Don't miss the special tea station after you're done, where you can relax and enjoy exotic teas and biscuits.
*December 25th, packages start from Dhs195 inclusive of soft beverages. Contact 04- 4370000*

eatwell
HEALTHY MEETS DELICIOUS

# Christmas Day Brunch

25th December, from11:30 am - 3:30 pm

If you fancy going out on the christmas day,
this is the brunch for you.

Price: **140** AED/guest

Unlimited starters, salads & desserts

Choice of 1 main course

Live turkey station

Snap a selfie with santa

Kids under 5 eat for free

Professional caretakers from Elite Babies & Tots,
will look after your kids at our dedicated kids play area

Enjoy 1 + 1 brunch with the ENTERTAINER™




FOR RESERVATIONS

CONTACT US **05447 66326** OR **INFO@DUBAIEATWELL.COM**

EAT WELL RESTAURANT | ZAABEEL 1 | OUD METHA ROAD | DUBAI



# Enjoy a *flavourful* festive season

The festive season in the UAE has never been so delicious. Explore the best offers at over 150 restaurants on MoreCravings.com.

From scrumptious Turkey Takeaways, joyous family dinners, festive brunches and unforgettable New Year's Eve celebrations in the most aspirational venues - an incredible choice to satisfy all your cravings this season is available at your fingertips.

Festive celebrations start from AED 199 per person.
Explore **MoreCravings.com** now!

MORE CRAVINGS
by MARRIOTT BONVOY™

MORE CRAVINGS by MARRIOTT BONVOY™

# MORECRAVINGS REVEALS FABULOUS FESTIVE OFFERS

The festive season in the UAE has never been so delicious. Explore the best offers at over 150 restaurants on MoreCravings.com.







## FESTIVE CELEBRATIONS

ABU DHABI

### FAIRWAYS

**The Westin Abu Dhabi Golf Resort & Spa**

Prepare for a festive feast on Christmas Day as we bring you the Santalicious Festive Brunch with all the trimmings. Signature drink stations, mouthwatering buffet, kids' entertainment, delicious desserts, live music and a visit from Santa Claus. It's a festive event not to be missed!

**Details:** From Dhs425 per person

### FLAVORS

**Sheraton Abu Dhabi**

The Christmas Brunch with seasonal melodies at Flavours restaurant matches everyone's taste. Guests can relish on fresh seafood options, while meat lovers stroll around carving stations of turkey, lamb and beef. The resident band will keep everyone in the celebratory mood with their festive music.

**Details:** From Dhs350 per person

### BRICK KITCHEN & ROOFTOP BAR

**Aloft Abu Dhabi**

Celebrate the festive season at Brick, Abu Dhabi's hottest culinary addition at the Aloft Abu Dhabi. Enjoy soulfully oven baked specialties at the rooftop, providing glistening city views.

**Details:** From Dhs249 per person

DUBAI

### TORO TORO

**Grosvenor House, a Luxury Collection Hotel, Dubai**

The special festive edition of Toro Toro's Brunch @ 3 will take place on Christmas Day, offering revellers three hours of unlimited servings of delectable Latin starters, mains and desserts, accompanied by 3 hours of drinks and a festive spin by the one and only Richard Sandoval.

**Details:** From Dhs333

### MAYA

**Le Royal Méridien Beach Resort & Spa**

Serving mouth-watering Mexican cuisine, Maya is hosting a very special festive brunch and dinner extravaganza. Guests will be blown away by bold blends and flavours in this alternative take on Christmas dining! With a live band and afterparty at Le Deck, brunch-goers are sure to celebrate the festivities in true Mexican style.

**Details:** From Dhs345 per person

### VIVALDI

**Sheraton Dubai Creek Hotel & Towers**

Dubai's restaurant and lounge with breathtaking creek and skyline views invites guests for a Christmas brunch, featuring European favourites. The kids can enjoy festive activities such as gingerbread house making and Santa will stop by, too.

**Details:** From Dhs249 per person

## NEW YEAR'S EVE CELEBRATIONS

DUBAI

### LEVEL 43

**Four Points by Sheraton Sheikh Zayed Road**

Ring in 2020 with the best views in the city! Experience an unforgettable New Year's Eve with an exclusive menu, drinks, live DJ and saxophone overlooking the world-famous Burj Khalifa fireworks.

**Details:** From Dhs800

### BLEU BLANC

**Renaissance Downtown Hotel, Dubai**

Enjoy the flavours of Southern France as Bleu Blanc plays host to one of the city's most delicious NYE celebrations. At the stroke of midnight, take advantage of our unique location, which includes front row access to the Dubai Water Canal as well as views of the Burj Khalifa fireworks.

**Details:** From Dhs650 per person

### FOGUEIRA

**Delta Hotels by Marriott Jumeirah Beach, Dubai**

Enjoy spectacular views of Dubai Marina and Dubai Eye on our 35th floor terrace at the Fogueira Rio Carnival Party, while our passadores offer you unlimited cuts of Brazilian BBQ, seafood and traditional delights.

**Details:** From Dhs1,200 per person

### CAFÉ BELGE

**The Ritz-Carlton Dubai International Financial Centre**

Celebrate an evening withyour friends and family over a sophisticated brunch inclusive of fresh seafood, BBQ, mains, dessert and a selection of beverages, all set against the backdrop of top-class musical entertainment from our live band.

**Details:** From Dhs395 per person

ABU DHABI

### LI JIANG

**The Ritz-Carlton Abu Dhabi, Grand Canal**

Explore our exciting set menu featuring specialties from acrossthe Asian continent. Then join the party at Giornotte with live music and dancing, and enjoy a firework display with a midnight drink on the beach.

**Details:** From Dhs395 per person

### STRATOS

**Le Royal Méridien Abu Dhabi**

This themed 'Golden Age of Hollywood' party promises to see you into the new decade in style. Enjoy a 3-course set menu from Abu Dhabi's revolving restaurant, offering a 360-degree view of the city and the Arabian gulf.

**Details:** From Dhs399 per person

### GARAGE

**W Abu Dhabi – Yas Island**

Let's celebrate in style and toast the New Year at the culinary hub, Garage, with a sharing style feast and live entertainment.

**Details:** From Dhs395 per person

new year's eve

# Hello, 2020

Restaurants across Dubai are pulling out all the stops on December 31 – which one will you welcome in the new decade at?



## AKIRA BACK, W DUBAI – THE PALM

Bring in the New Year either on the neon terrace or indoors at this vibrant restaurant. Diners can experience the award-winning Japanese Korean venue designed to draw you in with its adrenaline-fueled Asian fare.

*December 31st from 7pm to 12am. Premium packages start at Dhs1,450 per person, and Dhs1,850 per person, on the terrace. Terrace lounge tables available from AED 1,200 per person. Access to the WET Deck party is included. Contact 04-2455800*



## PALAZZO VERSACE DUBAI

Get your golden ticket to the *Charlie and the Chocolate Factory* New Year's party. The lavish hotel will open the gates of the candy world to a lucky few for a night of magic and pure imagination. The evening begins at Mosaico lobby lounge to meet Willy Wonka, Charlie and his friends, moving on to a buffet at Giardino, five-course dinner at Vanitas or a family-style menu at Enigma. The party continues by the pool as you bring in 2020 and dance into the early hours of the morning.

*Dhs590 per person for food only and from Dhs690-1,199 for various packages. Contact 04-5568805*




## FREVO, FAIRMONT THE PALM

Brace yourself for a Brazilian feast this New Year's Eve. Dance into 2020 with samba and feast on the churrasco experience offering succulent meat cut selections carved tableside, as well as a variety of Brazilian salads and a dedicated dessert station. The resident Brazilian duo band and Brazilian carnival dancers will provide live entertainment to usher in 2020.

*Dhs895 per person for indoor seating and Dhs995 for outdoors. Children up to 5 years dine for free; children between 6 to 12 years dine at Dhs448 per child for indoor seating and Dhs498 for outdoor seating per child. Contact 04-4573457*



## RÜYA DUBAI

Bring in 2020 in true Anatolian hospitality. Take in the picture-perfect views of Dubai's iconic fireworks over the vibrant Dubai Marina as you ring in the new year, with tunes from resident DJ Alonzo accompanied by the live percussionist and violinist setting the vibrant atmosphere.

*Dhs600 per person. Contact 04-3999123*



## MAREA, DIFC

This New Year's Eve, DIFC hotspot, Marea, reveals an exquisite four course set menu for an unforgettable night. The set menu offers seasonal specials, including 'capesante' (seared scallops, asparagus and wild mushroom) and 'fegato', a delectable seared foie gras and fig jam served on a warm crispy brioche. Marea's signature mouth-watering dishes including the famed 'garganelli', an earthy rich truffle quill pasta paired with parmigiano and 'cappellacci', a one of a kind squid ink ravioli stuffed with flavours of the sea, are featured too. Meat-lovers can relish the traditional bistecca wagyu sirloin served with pomme puree and drowsed in truffle jus, while pescatarians are treated to the rombo pan-roasted turbot is dished up with caviar flavoured beurre blanc on a bed of melted leeks. The meal concludes with an unmissable hazelnut semifreddo and a warm apple tartine served with vanilla gelato. For the latecomers, the party continues downstairs at the venue's intimate club lounge, with a free-flowing beverage package, accompanied by Marea's resident DJ.

*Packages start from Dhs975 for the meal with three-hours of beverages. Premium packages are also available. The lounge packages vary from Dhs500 to Dhs850. Contact +971 4 583 6366*



## VIVALDI RESTAURANT, SHERATON DUBAI CREEK HOTEL & TOWERS

This New Year's Eve, head to this Italian eatery for traditional food with views of the Dubai Creek. An authentic Italian meal awaits diners, with main course served to the table.

*Dhs600 per person, contact 04-2071717*



## LES CUISINES, SOFITEL DUBAI DOWNTOWN

Whet your appetite with an extensive selection of signature dishes from the Middle East, Mediterranean, Asia, and Europe. The spread features charcuterie, anti pasti, cured fish, freshly baked pizza, hot mezze, slow-roasted meats, and innovative desserts. Rise to the New Year's Eve countdown with a DJ at the decks.

*Dhs490 for the soft drink package and Dhs590 for house drinks. Dhs300 for children (aged 6-12). Contact 04-503-6111.*



## GBR & WEST 14TH STEAKHOUSE, DUKES DUBAI

A sumptuous dining experience awaits diners at this eatery. Grab a plate and head to the buffet for mouth-watering dishes and desserts, after-which, you are welcome to enjoy the fireworks during the midnight celebration.

*8-11pm. Dhs700 (soft drinks package), Dhs900 (premium package), Dhs1,200 per person (platinum package). Walk-in access to midnight celebration from 11:00 pm - 2:00 am with house beverages for Dhs400 per person.*

Text NICOLA MONTEATH | Photographs SUPPLIED



### SOCIAL BY HEINZ BECK, WALDORF ASTORIA DUBAI PALM JUMEIRAH

Enjoy a truly unforgettable New Year's Eve and savour an exclusive six-course set menu created by world-renowned, three-Michelin-star Chef Heinz Beck. Soak in the stunning skyline view as live piano music completes the magical ambiance. The menu is all about the spirit of luxury with foie gras and white and black truffle to wish the guests good luck for the upcoming 2020. In addition, the meal is full of innovation, pairing brûlée with foie gras and seabass with melon. The finish will be surprise dessert. Afterwards, guests are invited to take in the spectacular fireworks show over the iconic Palm Jumeirah.

*Packages start from Dhs950 per person excluding beverages. Pairing packages are available at Dhs1,900 per person inclusive of a welcome drink and complimentary after-party access to the Great Circus Gala Dinner. Contact 04-818 2222*



### THE TERRACE, MEDIA ROTANA

Ring in the New Year under the stars at the outdoor lounge bar, The Terrace, known for its relaxing vibe complemented further by an amazing selection of drinks and shisha. The Black & Gold New Year's Eve Party will put you in the mood to dance your way into 2020 with live beats from the Resident DJ and pulsating performances by the scintillating Go-Go dancers & belly dancer.

*Dhs400 minimum spend per person. Contact 04-4350201*



### CHICAGO MEATPACKERS

Get a glimpse of the ultimate firework show at this eatery on The Pointe. You can choose to enjoy the party at the bar or feast and bring in the New Year al-fresco. Various packages are available including a four-course meal.

*From Dhs1,000, contact 04-5807983*



### GAUCHO DUBAI

The Argentinian restaurant will be offering guests a special New Year's Eve brunch with Gaucho classics such as spiral-cut marinated sirloin or ancho ribeye. The party continues upstairs as Indie hosts its live music event, Caravan, followed by the resident DJ on the decks.

*Dhs500 per person for food and Dhs690 with premium beverages.04-4227898*



### BLACK GOOSE, SHERATON JBR

Welcome the New Year with views of the spectacular fireworks show at Bluewaters, and a wide selection of food offerings at this casual, fun eatery.

*Dhs399 per person with a drink for the toast at midnight. Contact 04-3153861*







# FESTIVE DINING AT PARK HYATT DUBAI

This month, let Park Hyatt Dubai bring the festive cheer with an array of joyful happenings throughout December. Delight in a festive themed Afternoon Tea at the Lounge, get in the spirit with the Christmas Tree Lighting Ceremony or refresh with a Boxing Day Detox at NOÉPE.

### CHRISTMAS TREE LIGHTING CEREMONY

Celebrate the spirit of hope, love and joy as we gather around the piazza to witness the spectacular Christmas tree lighting ceremony. Sing along to traditional Christmas carols with our choir as we watch the tree come to life amidst the festive atmosphere with Christmas market stalls, winter delicacies for the little ones and hampers to make for the perfect gift.

**When:** December 12, 2019 at 6pm.

### RESERVATIONS

Call: 04 602 1234
Visit: parkhyattdubai.com

## THE LOUNGE

**Festive Afternoon Tea**
Indulge in a festive themed afternoon tea at The Lounge. Enjoy with family and friends; servings of signature savoury treats, fresh scones with clotted cream and delectable holidays sweets for a celebratory afternoon of delights.
**When:** December 1, 2019 – January 1, 2020, 2pm – 6pm
**Packages:** Dhs149 per person with fresh juices, and Dhs199 with one glass of French nectar.

## TRAITEUR BRUNCH

Discover an extravagant selection of festive favourites with an array of live cooking stations combined with free-flowing champagne as our live band and DJ set the vibe for a festive afternoon. Our little guests are treated to a surprise visit from Santa with special gifts for a memorable day.
**What:** Traiteur Christmas Day Brunch
**When:** December 25, 2019, 1pm – 5pm
**Packages:** Starting from Dhs595 per person inclusive of fresh juices and soft beverages. Premium packages are also available. Dhs295 per child aged 6 to 12 years - inclusive of soft beverages. Children below 6 years dine for free.

## NOÉPE

**Christmas Eve Dinner**
NOÉPE invites you to spend a relaxing Christmas Eve by the water and sample a brand-new lobster menu. Guests can indulge in a selection of shellfish delights such as whole Canadian lobster, lobster rolls and lobster cobb salad, with different beverage packages available.
**When:** December 24, 2019, 5pm – 11.30pm
**Packages:** Starting from Dhs395 per person inclusive of fresh juices and soft beverages. Premium packages also available.

**Boxing Day Detox Lunch**
Shake off the cobwebs and refresh with a special detox menu with free flow of Bloody and Virgin Mary from 1pm till 4pm at NOÉPE.
**When:** December 26, 2019, 1pm – 4pm
**Package:** Priced at Dhs280 per person.

## THE PARK

**Mamma Mia New Year's Eve at the Park**
Welcome in the New Year amidst an elegant waterfront setting, overlooking the picturesque marina with our Mamma Mia themed party. Experience an extensive selection of international cuisine showcasing the signature dishes from our world-class restaurants. Party into 2020 with a 5-piece live band and DJ alongside our very own firework display setting the stage for an unforgettable New Year's Eve.
**When:** December 31, 2019, 8.30pm – 2am
**Packages:** Dhs785 per child aged 6 to 12 years, inclusive of soft beverages. Children below 6 years, dine for free. Dhs1,800 per adult.

PARK HYATT DUBAI™

eat out

# abu dhabi

Where to celebrate the festive season in the UAE capital



## VILLA TOSCANA, ST. REGIS ABU DHABI

Head to this Italian eatery for a special Christmas Eve Dinner or Christmas Day Brunch and celebrate in a pure Italian way with Tuscan cuisine.
*Contact 02-6944553*



## THE FOUNDRY, SOUTHERN SUN ABU DHABI

Exchange season's greetings with family and friends over Christmas Brunch at The Foundry Restaurant. Savour signature classics from the restaurant with special Christmas treats to compliment the day. Santa has also confirmed a visit, with gifts for all!
*December 25th from 12:30pm – 4pm. From Dhs295 per person*



## OLEA, THE ST. REGIS SAADIYAT ISLAND RESORT, ABU DHABI

With its unparalleled ocean views, white marble décor, gorgeous palm tree-lined terrace and live entertainment by pianist and carol singers, Olea sets the tone for a perspective-changing festive dining experience. The all-day dining restaurant will be hosting a Christmas Eve dinner with favorites from around the world, including succulent seafood and generous carving stations to scrumptious rotisserie dishes and an inviting dessert area.
*Packages start from Dhs380 per person with soft beverages. Premium packages are also available. Children aged six to 12 can dine for Dhs180 while younger guests dine for free. Contact 02-498 8888.*



## AQUA, ROSEWOOD ABU DHABI

Instead of cooking Christmas lunch and ordering turkey, you could just head along to this restaurant in the capital on Christmas Day. The four-hour brunch features a wide selection of dishes, live entertainment, a saxophonist and a visit from Santa.
*Packages start from Dhs465 per person inclusive of soft beverages, Dhs565 inclusive of house beverages, and Dhs232 for the younger guests aged six to 12 years. Contact 02-8135520*

Text NICOLA MONTEATH | Photographs SUPPLIED



## MARRIOTT HOTEL AL FORSAN, ABU DHABI

Make this New Year's Eve celebrations memorable with a glamorous dinner at Khayal. With an impressive selection of fine food and live entertainment, the celebrations include complimentary access to the New Year's Eve after party at Appaloosa inclusive of a beverage. Celebrations continue at Appaloosa from 10.30pm late into the night, until 3am, making it a great spot in town to bid farewell to the past year. *Prices for the New Year's Eve dinner start from Dhs299 for the soft beverage package and can be upgraded with free-flowing house beverages for Dhs100. Premium upgrades are available for Dhs200. Children aged six to 12 years can dine for Dhs99. Contact 02-2014131*



## 99 SUSHI BAR & RESTAURANT

If you're looking for a sophisticated dinner venue for New Year's Eve, head to this Asian eatery for a refined dining experience and a menu comprising kobe edamame (with kobe wagyu fat). oyster N.2 with yuzu foam, spicy tuna tartar, tiger prawm tempura, lobster maki, toro flambe nigiri, wagyu tartar gunkan with quail egga and tenkasu and the signature 99 black cod. End with the sato platter (a selection of ice creams, chocolate flakes, crunchy honey, golden flakes and popping candy).
*Dhs999 per person with free-flowing beverages until midnight and a midnight toast to ring in the New Year. Contact 02672 3333*



## RIXOS PREMIUM SAADIYAT ISLAND

Begin 2020 with a Caribbean-themed celebration. If you're staying at Rixos Premium Saadiyat Island, you can get access to A Very Caribbean New Years' Eve Gala exclusively for guests, held on the fabulous outdoor terrace lined with swaying palms trees. Live band and dance performances, combined with an array of mouth-watering dishes and amazing hospitality, Rixos Premium Saadiyat Island is the perfect destination to ring in New Year's Eve with friends and family. *The NYE gala dinner package costs Dhs1,500 per person and Dhs750 for children ages 4-11 years excluding the room rate. Visit www.rixossaadiyatisland.com.*

# FESTIVE MOMENTS



THE ABU DHABI EDITION

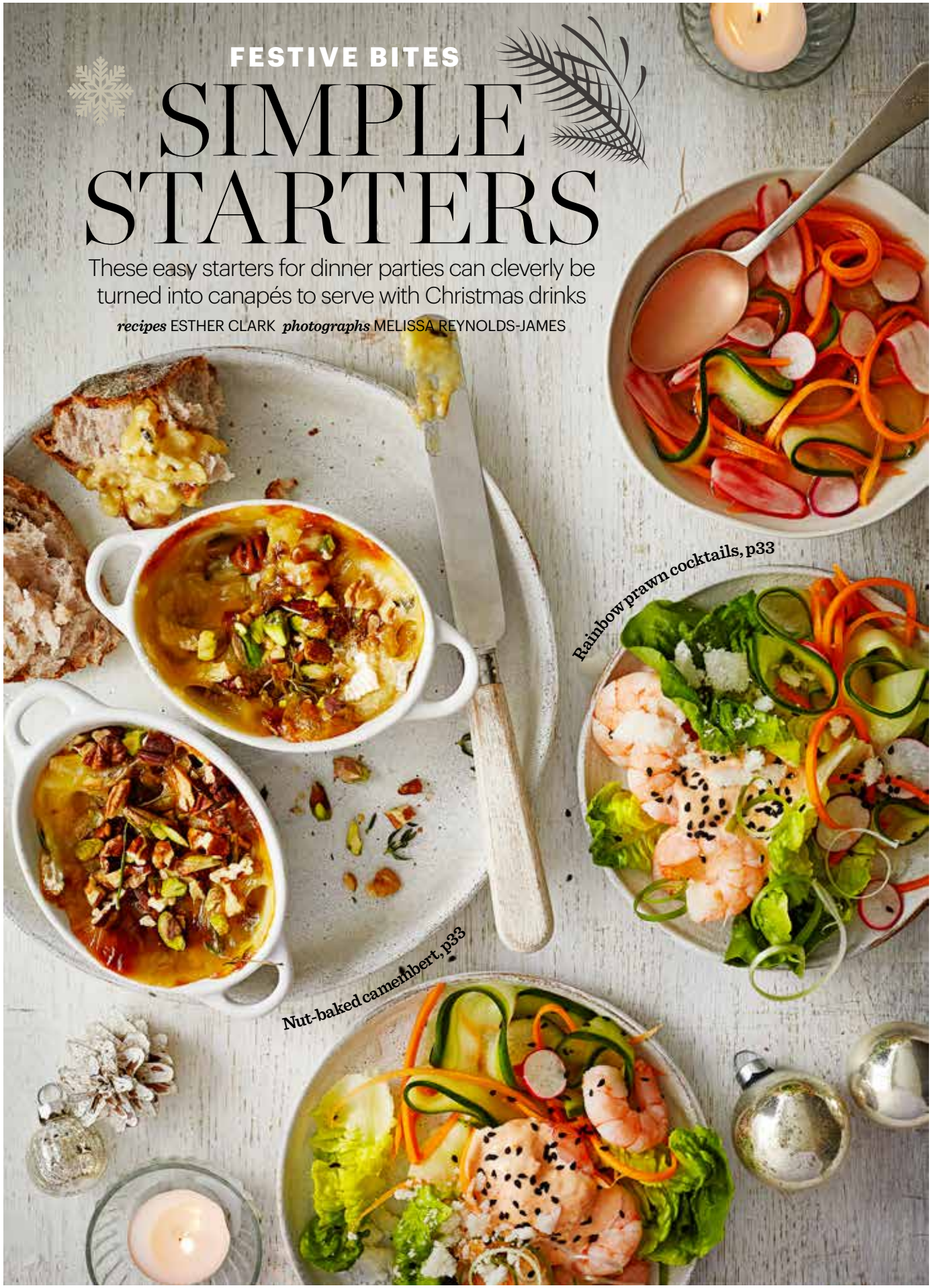
Al Bateen Marina, PO box 127799, Abu Dhabi, UAE T +971 (02) 208 0000
restaurantreservations.auh@editionhotels.com
Albaterrace.com - Oakroomabudhabi.com - Marketabudhabi.com - Annexabudhabi.com
www.editionhotels.com

FESTIVE BITES

# SIMPLE STARTERS

These easy starters for dinner parties can cleverly be turned into canapés to serve with Christmas drinks

*recipes* ESTHER CLARK *photographs* MELISSA REYNOLDS-JAMES




Truffled mushroom pâté, p33
Spiced honey-glazed halloumi & fig salad, p33

## Truffled mushroom pâté

**SERVES** 6 as a starter or 15-20 canapés **PREP** 25 mins plus soaking, cooling and 5 hrs chilling **COOK** 30 mins **EASY** **V**

50g dried porcini mushrooms
2 tbsp butter
3 shallots, finely chopped
250g chestnut mushrooms, finely chopped
2 garlic cloves, crushed
250g mascarpone
½ tbsp white wine vinegar
30g parmesan or vegetarian alternative, finely grated
3 tbsp truffle oil
cornichons and toast, to serve
For the topping
100g salted butter
2 tbsp truffle oil
3 thyme sprigs, leaves picked
½ tsp green peppercorns, crushed
½ tsp pink peppercorns, crushed

1 Put the porcini mushrooms in a bowl and pour boiling water over them. Leave to soak for 10 mins.
2 Melt the butter in a frying pan until foaming and fry the shallots over a low heat for 10 mins or until softened and translucent. Add the chestnut mushrooms and fry for 8 mins. Drain (freeze the liquid for stock or risotto) and finely chop the porcini mushrooms, then add to the pan, frying for another 5 mins. Add the garlic and cook for 1 min. Set aside to cool for 20 mins.
3 Tip the mushroom mixture into a food processor, along with the mascarpone, vinegar, parmesan and seasoning. Blitz until smooth while drizzling in the truffle oil. Divide between six ramekins.
4 For the topping, melt the butter in a small pan. When the milk solids separate and sink to the bottom, pour the clarified butter into a jug. Mix with the truffle oil and pour over each ramekin. Sprinkle with the thyme and peppercorns. Chill for at least 5 hrs. Serve with cornichons and toast, if you like.

GOOD TO KNOW gluten free
PER SERVING (6) 483 kcals • fat 47g • saturates 26g • carbs 8g • sugars 3g • fibre 1g • protein 6g • salt 0.5g

***As a canapé***
Make half the quantity of the pâté and set in a bowl. Spread 1 tsp of the pâté over mini crispbreads and top with slices of cornichon, if you like.

## Spiced honey-glazed halloumi & fig salad

**SERVES** 8 as a starter or 20 canapés **PREP** 20 mins **COOK** 10 mins **EASY** P

10 fresh figs, halved
60g honey
2 tsp ras el hanout
100ml olive oil
2 x 250g blocks halloumi, thickly sliced, then halved
2 tbsp sherry vinegar
150g rocket
2 x 80g packs prosciutto
2 tbsp flaked almonds, toasted

1 Heat the grill to its highest setting. Put the fig halves on one half of a baking sheet and drizzle with half the honey. Dry-fry the ras el hanout in a hot pan for 1 min. Mix the remaining honey with the toasted ras el hanout and 2 tbsp of the olive oil. Toss the slices of halloumi in the mixture and spread out on the other half of the baking sheet. Grill everything for 3 mins, flip the halloumi over and put back under the grill for a further 3 mins or until the halloumi is golden and the figs are softened.
2 Whisk the remaining oil with the sherry vinegar and season to taste. Arrange handfuls of the rocket on six plates and drizzle with the dressing. Top with the figs, halloumi and prosciutto, then finish with the toasted almonds.

GOOD TO KNOW calcium • fibre • 1 of 5-a-day • gluten free
PER SERVING (8) 569 kcals • fat 34g • saturates 14g • carbs 39g • sugars 39g • fibre 7g • protein 24g • salt 2.9g

***As a canapé***
Chop the grilled halloumi into 3cm pieces and cut the figs in half again. Wrap strips of prosciutto around a piece of halloumi and fig, then drizzle with a little honey.

## Nut-baked camembert

**SERVES** 8 as a starter or as part of a buffet **PREP** 5 mins **COOK** 15 mins **EASY** **V**

2 x 250g vegetarian camembert
4 rosemary sprigs, torn
4 thyme sprigs, torn
50g mixed nuts, chopped
2 tbsp Scotch whisky
3 tbsp maple syrup
soda bread or sourdough, to serve (optional)

Heat the oven to 220C/200C fan/gas 7. Chop the cheese into chunks and divide between eight ramekins. Mix the herbs with the nuts, then scatter on top of the cheese and drizzle over the maple syrup. Put on a baking sheet and bake for 15-20 mins or until soft. Serve with soda bread or toasted sourdough, if you like.

GOOD TO KNOW folate • gluten free
PER SERVING 248 kcals • fat 17g • saturates 9g • carbs 6g • sugars 5g • fibre 0.1g • protein 15g • salt 0.9g

***As a canapé***
Make slits in the whole cheeses, then put each one in an ovenproof dish. Mix the herbs with the nuts and scatter over the cheese with the maple syrup. Bake for 20 mins or until gooey. Serve with bread or crackers to dunk.

## Rainbow prawn cocktails

**SERVES** 6 as a starter or canapé **PREP** 15 mins plus at least 1 hr pickling **COOK** 5 mins **EASY**

7 heaped tbsp mayonnaise
1 lime, juiced
3 tsp sriracha or other chilli sauce
15g pickled ginger, finely chopped
3 Little Gem lettuces, leaves separated
300g cooked king prawns
3 spring onions, shredded
2 tsp black sesame seeds
handful prawn crackers, crushed
For the pickles
100ml rice wine vinegar
1 tbsp caster sugar
1 large carrot, peeled and julienned
½ large cucumber, peeled into ribbons
6 radishes, thinly sliced

1 For the pickles, put the vinegar, 50ml water, the sugar and 2 tsp sea salt in a pan and simmer for 5 mins over a medium heat, stirring until the sugar and salt have dissolved. Leave to cool a little. Put the vegetables in a bowl and pour over the pickling liquid. Leave in the fridge for at least 1 hr.
2 Mix together the mayonnaise, lime juice, sriracha and pickled ginger. Arrange the lettuce leaves in six bowls, then top with the pickled veg, prawns and sauce. Finish with spring onions, sesame seeds and prawn crackers.

GOOD TO KNOW folate • fibre • 1 of 5-a-day
PER SERVING 386 kcals • fat 33g • saturates 3g • carbs 11g • sugars 7g • fibre 3g • protein 11g • salt 3.0g

***As a canapé***
Fill each lettuce leaf with some pickled veg, prawns, sauce and top with the sesame seeds, spring onions and prawn crackers.

Shoot director GARETH JONES | Food stylist ESTHER CLARK | Stylist JENNY IGGLEDEN















# A NIGHT TO REMEMBER

Dining hotspot, Bistrot Bagatelle Dubai has launched a dedicated all-inclusive French themed menu at its Le Mardi C'est Permis night, available every Tuesday for just Dhs295

Head Chef Timothy Newton has his finger on the culinary pulse of cuisine and has done it once again at Bistrot Bagatelle. The notorious French night – Le Mardi C'est Permis – now has a dedicated French themed menu for Dhs295 every Tuesday. Chef Timothy has injected his culinary French finesse into this exciting new menu flowing well with the ultimate joie de vivre that Bagatelle promises.

The dishes include delectable starters such as the Terrine de Foie Gras with fig & apple and toasted brioche, and the Escargot de Bourgogne, Burgundy Snails with garlic butter, pecorino and sourdough.

This is just the beginning, as the mouthwatering main selection includes Boeuf Bourguignon, the 48-hour braised beef short rib, with comte cheese mash, maitake mushroom, veal jus, and the Gnocchis au Saumon Fumé, homemade smoked salmon gnocchi with confit fennel, compressed caviar and bleu de brebis sauce, alongside a Bagatelle signature, Poulet à la Truffe Noire, roasted baby chicken with black truffle, leek fondue and morel cream sauce.

Finish off a divine night with a decadent selection of classic French desserts and it will surely be a night to remember.

Le Mardi C'est Permis is the French favourite as it always proves to be an iconic experience. Bagatelle is designed to reflect classic Parisian elements, highlighted by bold artwork and pulsating music, ensuring guests are entertained abundantly every night.

Bagatelle Dubai

**RESERVATIONS**

Open daily from 8pm till late
Call: +971 4 354 5035
Visit: reservation@bistrotbagatelledubai.com

# Choose your turkey

Whatever turkey centrepiece you decide to cook this year – whole bird, breast or crown – we've got a new and inspiring recipe for you

***recipes*** BARNEY DESMAZERY ***photographs*** TOBY SCOTT

## 1 Brown sugar & spice-glazed turkey with candied carrots

*For maximum succulence and flavour, season and spice the turkey as far ahead as possible. This will ensure the meat is seasoned throughout, not just on the surface.*

**SERVES** 8 **PREP** 30 mins plus chilling and resting **COOK** 3 hrs 30 mins-4 hrs **MORE EFFORT**

5-5½kg oven-ready turkey
50g butter, softened
small bunch of thyme, plus extra to serve
small bunch of bay leaves, plus extra to serve
8 carrots, peeled and cut into large chunks

For the spice mix

2 star anise, crushed using a pestle and mortar
½ tsp ground cloves
1 tsp ground nutmeg
1 tsp ground ginger
1 tsp ground black pepper

For the dry seasoning

2 tsp light muscovado sugar

For the baste

50g light muscovado sugar
50g maple syrup
50g melted butter
100ml cider vinegar

1 Mix all the ingredients for the spice mix together. For the dry seasoning, mix 2 tbsp sea salt with the sugar and half the spice mix. Sit the turkey in a roasting tin and gently push your fingers under the skin, starting from the neck, until you can push your whole hand down the length of the breast. Season the bird all over with the dry seasoning, inside and out, and under the skin. Leave in the tin, breast-side up, and put in the fridge for at least 1 hr, or up to two days. If it doesn't come into contact with anything else, leave it uncovered – this will dry out the skin and make it crispier.

2 Put the remaining spice mix and the baste ingredients in a saucepan and heat until the sugar has melted, then set aside. Remove the turkey from the fridge an hour before cooking. Heat the oven to 180C/160C fan/gas 4. Work out the cooking time based on 40 mins per kg. A turkey this size should take 3½ hrs, plus 30-45 mins resting. Smear the turkey all over with the butter and put the herbs in the cavity. Loosely cover with foil and roast for the calculated time. After 30 mins, pour over the spiced baste, then baste again every 30 mins. With 1 hr remaining, remove the foil. Put the carrots in the tin, stir to coat in the juices and continue to cook.

3 Check the turkey with a cooking thermometer – it should read 65C. Leave to rest on a warm platter – it will stay warm for about 1 hr. Continue to cook the carrots until tender. Serve the turkey garnished with fresh bay and thyme, and the carrots alongside.

GOOD TO KNOW 1 of 5-a-day • gluten free
PER SERVING 753 kcals • fat 33g • saturates 14g • carbs 18g • sugars 17g • fibre 4g • protein 94g • salt 4.7g



# 2 Wild mushroom & thyme turkey wellington

*If you're after something totally stress-free to cook and easy to carve, it has to be this wellington. The assembly can be done a day or two in advance, leaving you nothing more to do on the day than bake it in the oven and carve it into thick slices.*

**SERVES** 6 **PREP** 50 mins plus soaking, chilling and resting **COOK** 1 hr 30 mins **MORE EFFORT**

30g dried porcini mushrooms
50g butter
2 onions, chopped
2 garlic cloves, chopped
small bunch of thyme, chopped
225g chestnut mushrooms, sliced
200ml port
1 chicken stock cube
1½ kg boneless, skinless turkey breast
small bunch of parsley, chopped
1 lemon, zested
3 tbsp finely grated parmesan
flour, for dusting
500g pack puff pastry
1 egg, yolk only (freeze the white for another recipe)

**1** Soak the dried porcini in 600ml kettle-hot water and set aside to cool, then drain, squeezing out the mushrooms and reserving the liquid. Heat half the butter in a pan and fry the onions for 7-8 mins until golden, then add the garlic and thyme and cook for a few minutes more. Add the remaining butter to the pan, then the soaked mushrooms and chestnut mushrooms. Turn up the heat and sizzle everything for 5 mins until the mushrooms are cooked and golden. Pour in the port and simmer to a sticky glaze, then the mushroom soaking liquid, and crumble in the stock cube before boiling everything rapidly for about 5 mins. Drain the mushroom mix using a sieve and leave to cool. Reserve and chill the liquid to use later for gravy.

**2** When the mushrooms are cool, butterfly the turkey breast by cutting into one side of it so you can open it like a book. Cover the meat and use a meat mallet or rolling pin to bash it out to a rectangle about 3cm thick and a little smaller than A4 paper. Trim the edges and top to neaten it up, reserving the trimmings. Tip the turkey trimmings, mushrooms, parsley, lemon zest and parmesan into a food processor and season generously. Pulse to make a rough stuffing. Form the stuffing into a long sausage positioned along the long edge of the turkey breast. Roll the turkey to encase the stuffing and set aside.

**3** On a lightly floured surface, roll out the pastry to a rectangle about 10cm wider and longer than the turkey was when you beat it out. Trim the edges, reserving the trimmings. Lightly brush the pastry all over with the egg yolk. Lay the turkey in the middle of the pastry. Fold the shorter edges over the turkey, then roll up the whole thing to encase. If you like, re-roll the trimmings, cut into Christmas shapes and use to decorate. Brush all over with egg yolk, place on a tray, seam-side down. *Chill for at least 30 mins or up to two days.*

**4** To bake, heat the oven to 190C/170C fan/gas 6 with a tray inside. Brush the wellington with more egg yolk and season with sea salt flakes. Transfer to the hot tray and bake for 1 hr 15 mins until the pastry is golden and crisp. While the wellington is cooking, simmer the reserved mushroom liquid until reduced to a sticky gravy. Leave the wellington to rest, then serve in thick slices with the gravy.

**GOOD TO KNOW** calcium • 1 of 5-a-day • gluten free
**PER SERVING** 794 kcals • fat 34g • saturates 17g • carbs 38g • sugars 8g • fibre 5g • protein 72g • salt 1.8g



3

# Turkey crown kiev

*With chicken kiev firmly back in fashion, we've applied the same irresistible garlic and parsley flavour and butter-basted succulence to this turkey crown, complete with crunchy breadcrumb coating.*

**SERVES** 6 **PREP** 45 mins **COOK** 2 hrs plus resting **MORE EFFORT**

2kg turkey crown
200g ciabatta, baguette or sourdough, preferably stale
garlic bulbs, lemons and shallots, halved, plus fresh herbs, to serve (optional)

For the garlic butter

250g butter, softened
5 garlic cloves, finely chopped or grated
small bunch of parsley, finely chopped
1 lemon, zested and juiced

1 To make the garlic butter, place all the ingredients in a bowl and season well. Mash with a fork until well combined and set aside. *Can be prepared up to a day ahead and chilled, or made two weeks ahead and frozen (allow to soften before using).*

2 Sit the turkey crown on a board with the thicker part of the breast facing away from you. Using your hands, make two pockets between the skin and the meat, then get a long, thin-bladed knife and insert it lengthways into each pocket to make them deeper. Tip some of the garlic butter into a piping bag and pipe as much as you can into each pocket. Reserve about 3 tbsp of the garlic butter, then smear the rest under and all over the skin, so the crown is completely covered.

3 Heat the oven to 190C/170C fan/gas 5. Sit the crown in a roasting tin, skin-side up, and roast for 30 mins. Baste with the juices and return to the oven, then baste again after another 30 mins. At this stage you can also put the halved garlic bulbs, lemons and shallots in the oven, if using, but in a separate baking tray. Continue roasting for a final 30 mins (1½ hrs total) until golden. Meanwhile, blitz the bread into rough crumbs in a food processor. Check the turkey with a cooking thermometer – it should read 65C. Remove it from the oven and the tin, then leave on a warm platter to rest for 20-30 mins. Remove the garlic, lemons and shallots from the oven as well and cover to keep warm. Turn the oven up to 210C/190C fan/gas 7. Stir the breadcrumbs into the roasting tin and put in the oven, stirring occasionally, until golden and crisp. Melt the reserved garlic butter in a pan or microwave. To serve, carve the turkey crown into slices, drizzle with some of the melted butter and scatter over the crispy crumbs. Garnish with the roasted garlic bulbs, lemon halves, shallots and some fresh herbs, if you like.

PER SERVING 744 kcals • fat 45g • saturates 25g • carbs 18g • sugars 2g • fibre 3g • protein 64g • salt 1.3g



Shoot director RACHEL BAYLY | Food stylist ELLIE JARVIS | Stylist SARAH BIRKS


SHERATON
Jumeirah Beach Resort
Let it be Magical
It's the most exciting and beautiful time of the year!
Celebrate the festive season at Sheraton JBR and relish the season's magic, good cheer and culinary delights.
Indulge in a generous outdoor Christmas day brunch buffet spread on 25th of December and choose from carefully selected starters, live cooking stations, gorgeous views and live entertainment for both young and adults.
Price starts from AED 295
Wednesday, 1:00PM - 4:00PM
Free for kids up to 3.99 years old and half price for kids from 4 - 12 years old
Call us for more info 04 3153861
Jumeirah.Restaurants@sheraton.com
sheraton.jumeirah
sheratonjumeirah
sheratonjumeira
MARRIOTT BONVOY

# Veggie crowdpleasers

These meat-free centrepieces will wow your guests on the big day

*recipes* ANNA GLOVER *photographs* ROB STREETER



**Mini nut roasts with candied carrots, p45**



## Mini nut roasts with candied carrots

**MAKES** 6 **PREP** 35 mins plus resting
**COOK** 40 mins **EASY** V ❄

250g bunch thin baby carrots
3 tbsp olive oil, plus extra for the tin
5 tbsp maple syrup
2 tbsp milled flaxseed
1 large onion, finely chopped
1 celery stick, finely chopped
2 garlic cloves, chopped
350g mixed mushrooms, finely chopped
3 rosemary sprigs, leaves picked and finely chopped
1 tsp tomato purée
2 tsp tamari or dark soy sauce
1 tbsp smoked paprika
100g pecans
50g hazelnuts
400g can green lentils, drained
400g can chickpeas, drained
40g ground almonds
handful of sage and thyme leaves

You will need
6 mini loaf tins (silicone ones work well)

**1** Heat the oven to 200C/180C fan/gas 6. Scrub and trim the carrots, and cut them in half lengthways or into quarters if large. Toss the carrots with 1 tbsp olive oil and 2 tbsp maple syrup in a bowl. Season well, and tip onto a baking tray. Roast for 20-25 mins until tender and starting to caramelise.
**2** Meanwhile, mix the flaxseed with 4 tbsp water and leave to thicken. Heat 1 tbsp olive oil in a frying pan, and fry the onion and celery until soft and translucent, about 10 mins. Add a splash of water if you need to, to stop them from catching. Stir in the garlic, mushrooms, rosemary, tomato purée, tamari and paprika, and fry for another 10 mins until the mushrooms are tender. Remove from the heat and leave in a bowl to cool slightly.
**3** Put the pecans and hazelnuts in a food processor and blitz until roughly chopped. Add the lentils and chickpeas and blend again until you get a thick, dry paste.
**4** Combine the nuts and pulses, mushroom mixture, ground almonds, 2 tbsp maple syrup and soaked flaxseed in a bowl with a good amount of seasoning. Mix everything well using your hands.
**5** Oil six holes of a mini loaf tin and line each with a strip of baking parchment. Trim and cut the carrots to fit in the base in a snug single layer, cut-side down. Roughly chop any remaining carrots and mix them through the nut roast mixture. Pack it firmly into the tins and smooth over. Bake, uncovered, for 20 mins. Leave to rest for 10 mins before inverting onto a serving plate, or plates. Fry the sage and thyme in the remaining 1 tbsp olive oil until crisp, then stir through the remaining 1 tbsp maple syrup. Spoon over the nut roasts to serve.

GOOD TO KNOW vegan • fibre • 3 of 5-a-day
PER SERVING 460 kcals • fat 30g • saturates 3g • carbs 30g • sugars 16g • fibre 10g • protein 13g • salt 0.5g

**gf tip**
**MAKE ONE LARGE NUT ROAST**
If you'd rather make one big nut roast, put the mixture in a 900g loaf tin, and roast at 200C/180C/gas 6 for 1 hr.

## Squash & chestnut crackers

**MAKES** 4 **PREP** 35 mins plus at least 45 mins chilling
**COOK** 1 hr 30 mins **EASY**
V ❄ uncooked

1 tbsp olive oil
1 tbsp butter
1 large onion, finely chopped
250g butternut squash (½ medium squash), deseeded, peeled and cut into 1cm cubes
250g chestnut mushrooms, chopped
100ml marsala or madeira
100g cooked chestnuts, chopped
1 tsp dried sage, or a few finely chopped fresh leaves
2 prunes, pitted and finely chopped
2 tbsp red onion chutney or relish
40g soft white breadcrumbs
2 x 320g sheets ready-rolled puff pastry
plain flour, for dusting
200g strong hard cheese, like vegetarian mature cheddar or vegetarian emmental, cut into 1cm cubes
1 egg, beaten to glaze

**1** Heat the oil and butter in a frying pan. Fry the onion and squash for 15 mins until the onion is golden and caramelised, and the squash is tender. Add the mushrooms and cook for another 8-10 mins until the water given off has evaporated. Pour in the marsala and bubble for 2-3 mins until it disappears. Stir in the chestnuts, sage, prunes, relish and breadcrumbs, and season well. Leave to cool.
**2** Unravel one of the pastry sheets onto a lightly floured surface and cut a 2cm-wide strip from one of the long sides of the pastry. Reserve this to decorate. Cut the remaining pastry into four long rectangles – these will be your cracker bases. Cut the remaining pastry sheet into four and chill all the pastry on a lined baking sheet for 15 mins.
**3** Stir the cheese into the cooled filling, then divide the mixture into four portions. Mould into sausages and position on the pastry bases, leaving lots of room for what will be the scrunched ends of the crackers.
**4** Brush the exposed pastry around the filling with the beaten egg and drape over the larger pastry tops, sealing the pastry all around the filling. Trim, if you need to, and pinch in the ends to create the Christmas cracker shape. Press the ends with a fork, trimming again, if you need to, then glaze with more of the beaten egg. Chill for 30 mins or up to 24 hrs. Use the reserved pastry to create stars or Christmas trees, or whatever you fancy to decorate the crackers.
**5** Heat the oven to 200C/180C fan/gas 6. Glaze with more beaten egg and bake for 35-40 mins until golden and puffed. Serve with veggie gravy and plenty of trimmings (see page 39 for inspiration).

GOOD TO KNOW calcium • fibre • 2 of 5-a-day
PER SERVING 1,033 kcals • fat 62g • saturates 32g • carbs 78g • sugars 17g • fibre 10g • protein 30g • salt 1.7g

**gf tip**
To make these crackers vegan, omit the butter and cheese, use non-dairy pastry and brush the parcels with non-dairy milk. Use vegan stock or wine, too.

Shoot director RACHEL BAYLY | Food stylist ESTHER CLARK | Stylist OLIVIA WARDLE | Spinach tart photorgaph MELISSA REYNOLDS-JAMES



## Spinach madeleine tart with cheesy pastry

**SERVES** 8 **PREP** 25 mins
**COOK** 1 hr 30 mins **EASY** V

320g sheet ready-rolled shortcrust
2 tbsp plain flour, plus extra for dusting
50g grated vegetarian Italian-style hard cheese, plus 2 tbsp
½-1 tsp cayenne pepper
500g frozen spinach, defrosted
50g butter
2 shallots, finely chopped
1 large garlic clove, crushed
2 thyme sprigs, leaves picked, plus extra to serve
125g mascarpone
grating of nutmeg
150g vegetarian mature cheddar, grated
2 medium eggs
1 tbsp breadcrumbs

**1** Heat the oven to 200C/180C fan/gas 6. Unravel the pastry on a lightly floured work surface, and sprinkle the 2 tbsp hard cheese over one half of the pastry along with ½ tsp cayenne and a crack of black pepper. Fold the other half of the pastry over to close it like a book, and roll out, squashing the cheese in the middle, until it fits into a 22cm tart tin with an overhang. Prick the base with a fork, cover with a sheet of parchment and fill with baking beans. Cook for 15 mins, then remove the parchment and beans. Bake for 10-15 mins until lightly golden, then leave to cool in the tin.
**2** Line a baking sheet with baking parchment. Spoon small piles of parmesan (about 16) in a thin layer onto the sheet, then bake for 5-7 mins until bubbling and melted. As soon as they look lacy, remove from the oven or they will burn quite quickly. Transfer to a wire rack to cool and crisp up. *Will keep in an airtight container for two days.*
**3** Put the spinach in a sieve over a clean bowl, and squeeze well with the back of a spoon. Keep the liquid.
**4** Heat the butter in a heavy-based pan and fry the shallots with a pinch of salt for 10 mins. Stir in the garlic, thyme and 2 tbsp flour, then pour in 250ml of the spinach water, boiling for 1-2 mins. Stir in the mascarpone, nutmeg and a pinch of cayenne, and cook for 5 mins.
**5** Fold through the cheddar and spinach, tip into a bowl and leave to cool for 5-10 mins. Stir in the eggs. Sprinkle the breadcrumbs over the tart case, then pour in the filling. Bake for 35-40 mins until golden. Leave to cool a little before topping with thyme and the cheesy crisps.

**GOOD TO KNOW** calcium • 1 of 5-a-day
**PER SERVING** 460 kcals • fat 30g • saturates 3g • carbs 30g • sugars 16g • fibre 10g • protein 13g • salt 0.5g



# Celebrate #LikeACaesar this season

*Discover legendary festivities this December at Caesars Bluewaters Dubai.*

## GORDON RAMSAY HELL'S KITCHEN

### The Night before Christmas

*When?* Tuesday, 24th December 2019 | 6:00pm - 10:30pm
Indulge this Christmas Eve with an unforgettable festive dinner at Gordon Ramsay Hell's Kitchen. Inspired by the multi-Michelin-star chef's iconic TV show, the evening will be filled with world-class cuisine and festive cheer.
*Price:* Dhs450 for a three-course menu with a Christmas beverage.

### A Fiery Christmas Brunch

*When?* Wednesday, 25th December 2019 | 12:30pm - 4:00pm
Serving up an abundance of traditional turkey Wellington, trimmings and pudding, the multi-Michelin-star chef's tantalising dishes will satisfy all of your favourite Christmas cravings. Enjoy unlimited starters and desserts with your choice of à la carte mains.
*Price:* Packages for adults starting at Dhs495 with soft beverages. Premium packages also available. Dhs295 for children 4 - 11 years old. Children aged 3 and below dine with compliments.

### Hellicious Brunch with a Festive Twist

*When?* Friday, 27th December 2019 | 12:30pm - 4:00pm
Feast on succulent Christmas turkey, traditional trimmings and classic pudding while wearing your favourite festive-themed jumper. The six best jumpers will get to take part in the famous 'Eton Mess' challenge for a chance to win a complimentary dinner.
*Price:* Starting from Dhs450 with soft beverages. Premium packages also available.

### Hellicious Brunch with a Bang

*When?* Tuesday, 31st December 2019 | 8:00pm - 1:00am
Ignite your taste buds this New Year's Eve with an unforgettable brunch. Indulge in Ramsay's signature dishes, and choose from a selection of live stations featuring oysters, caviar, foie gras and decadent desserts. With free-flowing beverages, a live four-piece band playing from Neptune Pool and exciting culinary challenges, prepare for a fiery night like no other.
*Price:* Starting from Dhs2,000 with soft beverages. Premium packages also available.

## ZHEN WEI

### Delectable Roast Duck Feast

*When?* Wednesday, 25th December 2019 | 12:00pm - 3:30pm
Elevate your dining experience this Christmas with a succulent lunch at Zhen Wei. Indulge in the fragrant flavours and crispy perfection of Beijing duck with all the traditional condiments.
*Price:* Starting from Dhs388 with soft beverages. Premium packages also available.

### A Hong Kong-style Soiree

*When?* Tuesday, 31st December 2019 | 8:00pm - 1:00am
Tantalise your taste buds with an oriental menu of handmade dim sum, whole Beijing duck, kung pao lobster and Cantonese seabass. With celebratory decorations, unrivalled views of the Palm Jumeirah fireworks and a four-piece band playing from Neptune Pool, your 2020 will be off to an exciting start.
*Price:* Starting from Dhs1,288 with soft beverages. Premium packages also available.

## BACCHANAL

### Indulgent Christmas Brunch

*When?* Wednesday, 25th December 2019 | 1:00pm - 5:00pm
With a 'more is more' philosophy, feast on culinary delights from a delicate turkey with traditional trimmings to Australian Wagyu beef and Scottish smoked salmon.
*Price:* Starting from Dhs400 with soft beverages. Premium packages also available. Children aged 4 - 11 enjoy 50% off. Children aged 3 and below dine with compliments.

### Christmas FamilyFest Brunch

When? Friday, 27th December | 1:00pm - 5:00pm
Looking for another family-friendly affair? FamilyFest Brunch promises to be the best family day out in Dubai. Expect a fully-interactive festival where you can sit back while the kids let loose, join in on superhero meet-and-greets and make friends at a variety of gaming stations. With magic tricks, cooking classes and more, this is a day out your family won't forget.
Price: Starting from Dhs300 with soft beverages. Premium packages also available. Children aged 4 - 11 enjoy 50% off. Children aged 3 and below dine with compliments.

### The Buffet of all Buffets

*When?* Tuesday, 31st December 2019 | 6:30pm - 11:00pm
Celebrate the end of the year at Bacchanal, and indulge in a lavish New Year's Eve dinner. After your feast, dance the night away with Bacchanal's live two-piece band or upgrade your experience with access to the exclusive after-party at Venus Pool & Bar.
*Price:* Starting from Dhs800 with soft beverages. Premium packages also available. Children aged 4 - 11 enjoy 50% off. Children aged 3 and below dine with compliments. A Dhs500 supplement applies to access the Venus after-party.

## CLEO'S TABLE

### Cleo's Christmas

When? 24-26 December 2019
Dine alfresco-style this Christmas with a mouthwatering Mediterranean feast at Cleo's Table. Indulge in a seabass, prime beef or salmon main, and finish things off on a sweet note with a delectable crepe suzette flambé with orange zest.
Price: Dhs300

### A Mediterranean Night Out

*When?* Tuesday, 31st December 2019 | 8:00pm - 1:00am
Enjoy a delectable four-course menu paired with unlimited desserts. As the clock strikes midnight, be sure to head out onto the deck and dance to live DJ beats at the exclusive Venus Pool & Bar after-party.
*Price:* Starting from Dhs2,000 with soft beverages. Premium packages also available.

## PARU

### Oh my Omakase After-party

*When?* Wednesday, 25th December 2019 | 7:00pm - 11:00pm
Mingle with Dubai's elite this festive season at Paru – a stylish rooftop restaurant with a modern Japanese menu created by Michelin-star chef Akira Back. Choose between two alluring terraces with spectacular views of the JBR skyline while indulging in a six-course menu and two hours of free-flowing beverages.
*Price: Starting from* Dhs450 with soft beverages. Premium packages also available.

### Oh my Omakase New Year's Eve party

*When?* Tuesday, 31st December 2019 | 8:00pm - 1:00am
Celebrate in style this New Year's Eve and tuck into an eight-course Omakase menu while sipping on Japanese-inspired beverages. Paru is the best place to watch the city's spectacular fireworks while dancing the night away to live DJ beats.
*Price:* Starting from from Dhs3,500 for indoor seating and house beverages; and Dhs4,000 for terrace and window seating including house beverages. Premium package also available.

RESERVATIONS | Call: 04 556 6466 | E-mail: dine@caesarsdubai.ae | Visit: caesars.com/dubai







EVERY SATURDAY
12pm - 4pm

Since Brunch is all about family, friends and fantastic food, join Brunch 105 every Saturday. Make the most of your weekends and try the Brunch delicacies, from the wide selection of pastries, eggs, signatures and sweets. Be ready to enjoy a vibrant atmosphere with live entertainment and DJ and experience a chic Saturday afternoon.

*Bonne dégustation!*

Our all-inclusive selection of Pastries, Eggs, Signatures and Sweets

Soft Drinks Package – **265 AED** | Beverage Package – **400 AED** | Premium Package – **650 AED**

T: +971 4 352 7105 E: book@lacantine.ae @lacantinedubai Jumeirah Emirates Towers Hotel - Dubai

All our prices are in AED, inclusive of 5% VAT and subject to 7% Municipality fees



Apricot & pistachio stuffing



Lemon, garlic & bay roast potatoes

# Pick & mix side dishes

Whether you're cooking a turkey, a vegetarian centrepiece, or both, our veggie trimmings will be a hit at the table

***recipes*** ESTHER CLARK and ANNA GLOVER ***photographs*** TOBY SCOTT



Braised red cabbage wedges



Crunchy parsnips

## Lemon, garlic & bay roast potatoes

**SERVES** 8 **PREP** 15 mins
**COOK** 1 hr **EASY** V

2kg Maris Piper potatoes
1 garlic bulb, cut in half lengthways
100ml rapeseed or sunflower oil
8-10 fresh bay leaves
½ lemon, zested

1 Peel and halve or quarter the potatoes, if large, so they're all the same size. Put in a large pan and cover with cold water and a pinch of salt. Add one half of the garlic bulb. Bring to a simmer and cook for 10 mins until a knife goes easily through the potatoes, then drain well, reserving the garlic. Leave the potatoes to steam-dry in the pan for 10 mins. Heat the oven to 220C/200C fan/gas 7.
2 Pour the oil into a large baking tray or two smaller ones – it should cover the base of the tray, so add a little more if you need to. Heat in the oven for 10 mins until really hot. Carefully transfer the spuds to the oil, leaving lots of room between each one (otherwise they will steam, rather than roast) and coat in the oil, taking care not to splash yourself. Season, then add both halves of the garlic, blanched and not, and nestle the bay leaves underneath the spuds.
3 Roast for 40-45 mins, turning halfway through and coating in more oil, until golden and crunchy. Season with more salt and pepper, and zest the lemon directly over the potatoes so the essential oils spritz over the spuds. Serve with the roasted garlic in its shell.

GOOD TO KNOW vegan • gluten free
PER SERVING 258 kcals • fat 9g • saturates 1g • carbs 39g • sugars 2g • fibre 4g • protein 4g • salt 0.01g

## Apricot & pistachio stuffing

*A crusty sourdough makes the ideal base for a veggie stuffing. To save some time on the big day, make this on Christmas Eve and keep it chilled before cooking.*

**SERVES** 6-8 **PREP** 15 mins
**COOK** 50 mins **EASY** V

2 tbsp olive oil
70g unsalted butter
3 large onions, finely sliced
3 large garlic cloves, crushed
500g loaf sourdough bread
90g pistachios, roughly chopped
2 tbsp finely chopped sage, plus a few whole leaves
100g dried apricots, finely chopped
5 large eggs, beaten

1 Heat the oven to 220C/200C fan/gas 7. Heat the oil and 40g of the butter in a large frying pan over a medium heat. Add the onions and fry for 15-20 mins or until they are golden and caramelised. Add the garlic and cook for 1 min. Remove from the heat, tip into a large mixing bowl and leave to cool down a little.
2 Put half the sourdough into a food processor and blitz to a fine crumb. Tear the remaining bread into small pieces. Add both to the bowl with the onions and mix through 60g pistachios, the chopped sage, apricots and eggs, then season. Tip into a shallow 30 x 20cm baking dish. *Will keep in the fridge for up to 24 hrs.* Bake for 20 mins or until golden brown and crunchy on top (check after 10 mins and cover if it's already brown).
3 Melt the remaining butter in a frying pan, add the sage leaves and fry until crisp. Pour over the stuffing just before serving. Top with the remaining pistachios.

GOOD TO KNOW folate • fibre • iron • 1 of 5-a-day
PER SERVING 450 kcals • fat 20g • saturates 7g • carbs 48g • sugars 13g • fibre 6g • protein 16g • salt 0.1g

## Crunchy parsnips

**SERVES** 8 **PREP** 15 mins
**COOK** 40 mins **EASY** V

2kg parsnips, peeled, trimmed and cut into halves or quarters lengthways
100ml rapeseed or sunflower oil
5 tbsp polenta
2 tsp paprika



1 Heat the oven to 220C/200C fan/gas 7. Blanch the parsnips in boiling water for 4-5 mins until slightly soft, drain, leave to steam-dry, then tip into a large bowl. Drizzle over the oil and toss to coat all the parsnips.
2 Mix the polenta, 2 tsp sea salt, 1 tsp ground black pepper and the paprika, and sprinkle over the parsnips. Toss well, then lay the parsnips out on one large baking tray (or two small ones), with lots of space between them. Roast for 15 mins, turn them over, then roast for another 20-25 mins until golden and crunchy.

GOOD TO KNOW vegan • folate • fibre • vit c • 1 of 5-a-day • gluten free
PER SERVING 297 kcals • fat 14g • saturates 1g • carbs 36g • sugars 11g • fibre 8g • protein 4g • salt 1.3g

**gf tip**
You can peel and chop root veg the day before cooking. Store in cold water in a cool place.

## Braised red cabbage wedges

**SERVES** 8 **PREP** 15 mins
**COOK** 1 hr 10 mins
**EASY** V ❄

1 tbsp olive oil
50g butter
2 red onions, cut into thin wedges
1 red cabbage (about 800g)
3 bay leaves
3 thyme sprigs
1 small cinnamon stick
150ml dry cider
50ml balsamic vinegar
50ml cider vinegar
400ml hot vegetable stock
50g dark brown soft sugar

1 Heat the oil and butter in a large shallow flameproof casserole dish or frying pan over a medium heat. Add the onion wedges and a pinch of salt and fry for 15 mins or until softened and caramelised.
2 Cut the cabbage into 8-10 thin wedges, slicing through the stem but keeping a bit of it in each wedge so they remain intact. Nestle the wedges into the dish and add the bay leaves, thyme and cinnamon. Pour over the cider and vinegars and bring to the boil, then combine the stock and sugar in a jug before pouring this over. Season to taste. Bring to the boil, then reduce to a simmer and cook, uncovered, for 40-50 mins until the cabbage is tender with a slight bite and you have a glossy sauce.

GOOD TO KNOW vit c • 2 of 5-a-day
PER SERVING 138 kcals • fat 7g • saturates 4g • carbs 14g • sugars 13g • fibre 4g • protein 2g • salt 0.3g

**gf tip**
Make up to three days ahead, then cover and chill. Reheat in the pan, or in the microwave in a heatproof serving dish.




Herb-buttered baby carrots



Sage & onion Yorkshire puddings



Cheesy sprout gratin



Crushed roots with walnut & mace butter

## Sage & onion Yorkshire puddings

**SERVES** 8-10 **PREP** 10 mins plus resting **COOK** 25 mins **EASY** V

2 red onions, peeled
4 large eggs
140g plain flour
200ml milk
½ small bunch of sage, leaves picked and finely sliced
sunflower oil, for cooking

1 Cut the onions into thin wedges, keeping the root intact so they hold together, to make about 12-16 thin wedges.
2 Whisk the eggs and flour in a large bowl to make a smooth paste, then whisk in the milk to make a smooth batter. Season, then stir in the sage. Leave to rest for 10 mins at room temperature. *Will keep chilled for up to 24 hrs (then bring up to room temperature before using).* Heat the oven to 230C/210C fan/gas 8.
3 Pour a drizzle of oil evenly into 10 holes of a 12-hole muffin tin, or in all of two four-hole Yorkshire pudding tins to coat the bases. Add a wedge of onion to each hole and put in the oven for 10 mins to heat up.
4 Transfer the batter to a jug, carefully remove the tins from the oven and pour the batter over the onions, dividing it evenly between the holes. The batter should sizzle as soon as it hits the oil. Put back in the oven and turn the temperature down to 220C/200C fan/gas 7. Cook for 15 mins until golden and risen. Don't open the door until the time is up, or they may sink.

PER SERVING 174 kcals • fat 11g • saturates 2g • carbs 14g • sugars 2g • fibre 1g • protein 6g • salt 0.1g

## Herb-buttered baby carrots

*A microwave side can be a blessing when your hob is full of pots and pans and your oven is full to the brim. Simply make the herby, mustard butter a few days ahead, then microwave your carrots for a veggie side in no time.*

**SERVES** 8 **PREP** 10 mins **COOK** 10 mins **EASY** V

80g butter, softened
1 tbsp finely chopped tarragon
1½ tbsp finely chopped parsley
½ tbsp wholegrain mustard
1kg baby carrots

1 Mash the butter in a bowl with the tarragon, parsley and mustard, as well as some seasoning. Cover and chill until needed. *Can be made up to three days ahead.*
2 Trim the long green tops off the carrots and wash under cold running water, scrubbing them with a clean scourer to get rid of any dirt. Halve the carrots lengthways so they are all the same size and put in a large, microwave-proof bowl with 3 tbsp water. Cover the carrots with a microwaveable plate or lid and heat on full power for 8-10 mins until they are just tender. Drain, then toss with the herby butter and serve straightaway.

GOOD TO KNOW 1 of 5-a-day • gluten free
PER SERVING 115 kcals • fat 9g • saturates 5g • carbs 7g • sugars 7g • fibre 3g • protein 1g • salt 0.3g

**gf tip**
If you don't have a microwave, steam the carrots for 10-12 mins until tender, then toss with the butter in a warm serving bowl.

## Crushed roots with walnut & mace butter

**SERVES** 8 **PREP** 20 mins **COOK** 35 mins **EASY** V ❄

1 celeriac (about 350g)
1 swede (about 550g)
3 carrots
3 sweet potatoes (about 550g)
250ml vegetable stock
40g butter, cubed
1 tsp ground mace
25g walnut pieces
½ small bunch of parsley, finely chopped

1 Wash, peel and dice the vegetables into 1cm cubes. Tip the celeriac, swede and carrots (but not the sweet potato) into a microwave-proof container or large heatproof glass bowl, add the stock and cover with a microwaveable plate or lid. Heat on high for 10 mins. Carefully remove from the microwave and stir everything around. Cook for another 10 mins, until the swede is softening.
2 Stir through the sweet potato cubes, adding a splash of water if you need to. Cover and cook again on high for 10-15 mins until everything is soft. Drain off any of the water in the dish, reserving it, then add 20g butter to the veg. Leave to stand, covered, for 5 mins, before mashing with a potato masher to make a coarse mash – you don't want it completely smooth. Add some of the reserved cooking liquid, if needed. Season.
3 Put the remaining 20g butter and the mace in a microwave-proof dish and heat for 1-2 mins until melted and foaming. Season, then stir in the walnuts. Pour this over the mash, scatter with the parsley and serve straightaway.

GOOD TO KNOW healthy • fibre • 2 of 5-a-day
PER SERVING 166 kcals • fat 7g • saturates 3g • carbs 18g • sugars 10g • fibre 6g • protein 2g • salt 0.4g

## Cheesy sprout gratin

**SERVES** 8-10 **PREP** 10 mins **COOK** 40 mins **EASY** V

600g Brussels sprouts, trimmed and halved if large
1 tbsp olive oil
50g unsalted butter
2 banana shallots, finely chopped
50g plain flour
750ml semi-skimmed milk
100ml double cream
1 tbsp English mustard
150g mature vegetarian cheddar, grated
40g dried breadcrumbs (panko work well)
2 thyme sprigs, leaves picked
60g blanched hazelnuts, roughly chopped

1 Bring a large pan of lightly salted water to the boil. Tip in the sprouts and cook for 3 mins, then drain and set aside to steam-dry.
2 Heat the oil and butter in a medium saucepan until the butter is foaming, add the shallots and cook over a low heat for 7 mins or until softened. Stir in the flour and cook for 2 mins. Remove from the heat and whisk in the milk in several pours, continuously whisking until you get a smooth sauce. Return to the heat and simmer for 2 mins, whisking all the time. Whisk through the cream, mustard and cheddar. Season to taste. Heat the oven to 220C/200C fan/gas 7.
3 Toss together the dried breadcrumbs, thyme leaves and hazelnuts. Tip the sprouts into a deep 30 x 20cm ovenproof dish and pour over the sauce. Top with the nutty breadcrumbs. *Will keep in the fridge for up to 24 hrs.* Bake in the centre of the oven for 20-25 mins or until golden brown and bubbling. Leave to rest for at least 10 mins before serving.

GOOD TO KNOW calcium • vit c • 1 of 5-a-day
PER SERVING 299 kcals • fat 22g • saturates 11g • carbs 13g • sugars 6g • fibre 3g • protein 11g • salt 0.6g

Shoot director RACHEL BAYLY | Food stylist ELLIE JARVIS | Stylist SARAH BIRKS









# ENTER A JOURNEY TO THE ORIENT

Are you ready for the winter? As the weather is finally taking a turn for the better, Ninive has once more become an outdoor venue. Enjoy Middle Eastern nights with one of the best views in the city.

Experience the Oriental culture in the most rewarding way at Ninive, located at the feet of Jumeirah Emirates Towers Hotel.

Ninive is your must-try outdoor dining spot for December. From 6pm to 2am, escape the city's hustle and head to Ninive. Make Ninive your evening destination for live music and laid-back dining experience every weekend.

Discover Ninive's A La Carte menu and elevate your dining experience to something convivial and delicious. Ninive cuisine is served on the finest handcrafted pottery, specially designed to suit the delicate taste of guests accustomed to excellence.

Explore the Oriental flavours of Ninive, including traditional cuisine from all over the region. A fresh and light dinner is awaiting you. Do not forget to book your table in advance. Get ready for a culinary journey at Ninive and try the signatures to share as the "mix grill" or the "couscous royal". With dishes from all around the region, expect a wide variety of oriental flavours in Ninive's menu.

NINIVE

**Ninive, Jumeirah Emirates Towers, Dubai**

Call: 04 326 6105
E-mail: book@ninive.ae

**Ninive opening hours:**

- From 6pm to 2am from Saturday to Wednesday
- From 6pm to 3am from Thursday & Friday

## New Year's Eve at Ninive

This year, Ninive will be transformed into a world of wonder where friends gather to dance and dine in a magical Middle Eastern setting. Discover the region's favorite flavours while live performances and DJ sets keep the festive spirit up.

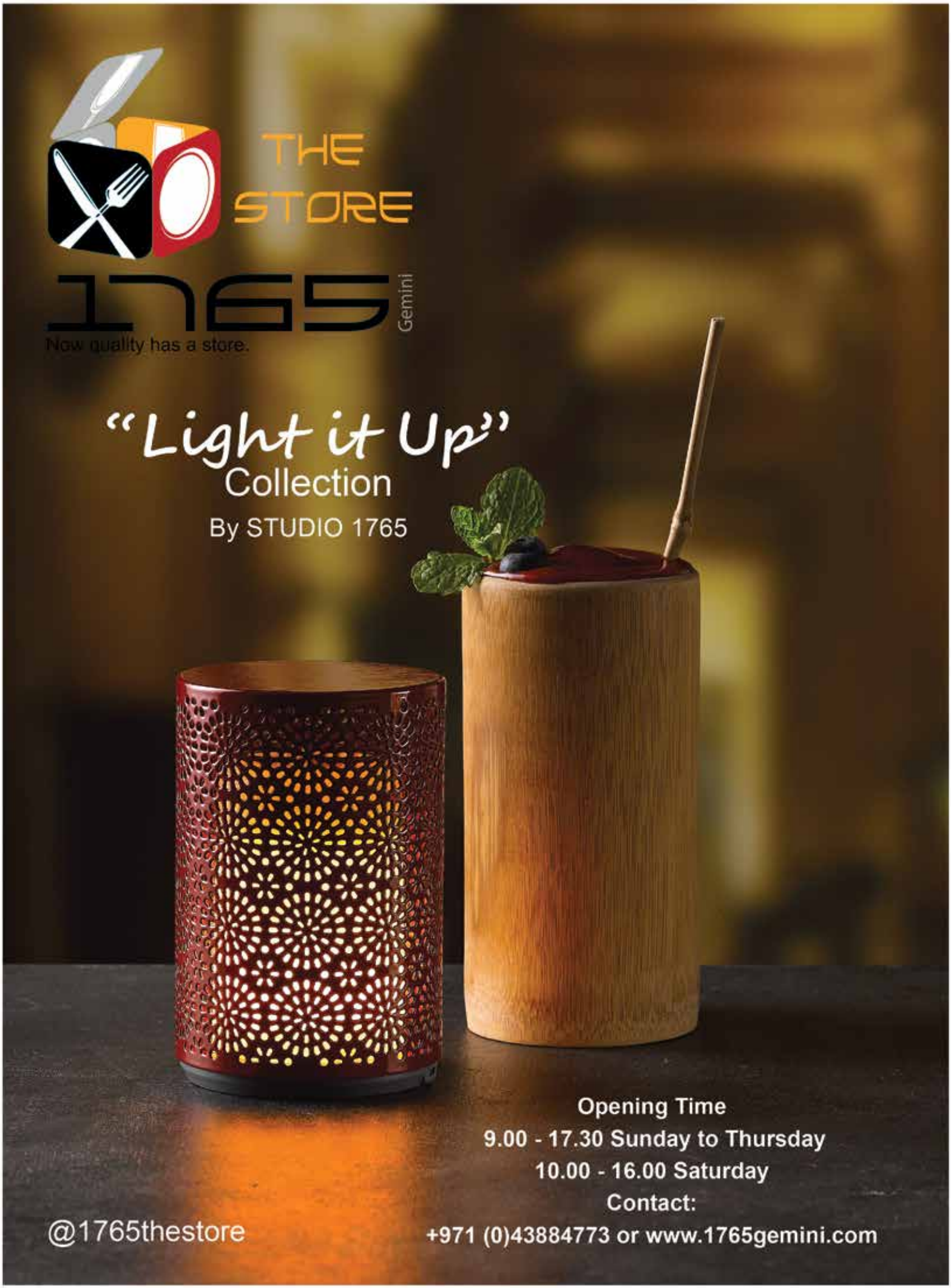
On the set menu, expect to find starters including roasted prawns katayef with chermoula sauce, cured salmon carpaccio with garlic cream and lime zest, citrus salad with fresh zaatar and cherry tomato, and lamb musakhan. For mains, there'll be braised lamb shoulder with prunes and almonds, spiced lobster shish barak, and vegetable tagine, followed by pistachio and chocolate croquant, plus a selection of Arabic sweets, pastries and fresh fruits for dessert.

**When:** December 31, 2019

**Price:** Starting from Dhs650 per person with soft beverages and a sharing set menu per person. Premium package also available.

**Age policy 18+ | A valid ID is required | Valet parking available to all guests*




THE STORE
1765 Gemini
Now quality has a store.
"Light it Up"
Collection
By STUDIO 1765
Opening Time
9.00 - 17.30 Sunday to Thursday
10.00 - 16.00 Saturday
Contact:
+971 (0)43884773 or www.1765gemini.com
@1765thestore

# Christmas cake

Make our magical tree-shaped cake to ring the changes this Christmas. A white chocolate sponge filled with fruity compote and topped with festive decorations, it will add sparkle to your table

*recipe* ANNA GLOVER
*photograph* TOM REGESTER

1 cake, 2 ways to decorate

Serves 16



...or make it round! p58

# White forest Christmas tree traybake

**SERVES** 16 **PREP** 4 hrs plus 6 hrs drying and cooling **COOK** 1 hr **MORE EFFORT** V ❄ sponges only

250g softened salted butter, plus extra for the tin
250g caster sugar
4 large eggs
225g self-raising flour
½ tbsp each ground cinnamon and ground ginger
1 tsp baking powder
150g natural yogurt
½ tbsp vanilla paste
50g white chocolate chips
ginger biscuits, to decorate (see recipe below)

**For the leaves, cherries and jam**

1 egg white
25g caster sugar
5-6 fresh bay leaves, washed and dried
5-6 cocktail cherries with stalks, drained
125g morello cherry jam
edible glitter (optional)

**For the meringues**

1 egg white
100g caster sugar
green and red food colouring gel
gold leaf and edible glitter, to decorate (optional)

**For the buttercream**

250g softened butter
400g icing sugar
1 tbsp vanilla paste
2 tbsp milk

**1** To make the frosted leaves and cherries, whisk the egg white with a fork until frothy. Tip the sugar onto a plate. Brush the egg white onto the bay leaves or dip them, then sprinkle the sugar over the leaves and half the cherries to coat. Leave to dry on a sheet of parchment for 6 hrs or until the frosting has completely dried.
**2** Heat the oven to 180C/160C fan/gas 4. For the sponge, butter and line a 30 x 20cm traybake tin with parchment. Beat the butter and sugar together in a large bowl with an electric whisk until creamy. Whisk in the eggs, one by one, then sieve in the flour, spices and baking powder. Fold in the yogurt, vanilla and chocolate chips. Tip into the tin, smooth over and bake for 30-35 mins until the sponge is golden and springs back when pressed. Leave to cool in the tin for 10 mins, then turn out onto a wire rack, remove the parchment and leave to cool completely.
**3** Reduce the oven to 120C/100C fan/gas ½ and leave the door open briefly to make sure the temperature drops low enough. To make the meringues, whisk the egg white in a large bowl with an electric whisk, or in the bowl of a stand mixer with the whisk attachment, until stiff peaks form. Continually whisking, add the sugar, 1 tbsp at a time, until it's completely combined. Once it's all added, beat for another 3-4 mins until you get a stiff, shiny meringue. Transfer the mixture to two small piping bags fitted with star and round nozzles. Use a cocktail stick, knife or spoon dipped in the food colouring to paint the inside of the bags in stripes up the length, painting each bag with a different colour (see pic A, opposite) and leaving the area nearest the nozzle uncoloured, then fill with meringue. Cover a baking sheet with parchment, using a little of the meringue on the underside to stick it to the tray. Pipe blobs onto it well spaced apart to make meringue kisses – they will come out plain first (pic B). Bake for 30 mins, then turn off the oven and leave the meringues inside to cool to room temperature. Decorate them with gold leaf or glitter, if you like.
**4** Press the jam firmly through a sieve to remove any large chunks and stir what's left in the sieve back into the jar. Stir in a few pinches of glitter, if you like, then transfer to a piping bag fitted with a small round nozzle.
**5** Beat the buttercream ingredients together using an electric whisk until you get a pale, fluffy icing. Transfer to a large piping bag with a wide, round nozzle.
**6** To cut the sponge into a tree shape, first split the cooled cake into two layers using a cake cutter or serrated knife (pic C). Using a ruler or a sheet of baking parchment the same width as the cake, mark a halfway point at the top end of the cake (pic D). At the bottom end of the cake, mark it into thirds (pic E). Using these as a guide, cut squares from the bottom end of the cake, leaving a centre section for the tree stump, then cut from your middle mark at the top down to the bottom edges to create a Christmas tree shape (pic F). Use the off-cuts to make cake pops, or in trifle (p58). Carefully lift off the top sponge using a baking sheet, and pipe blobs of buttercream all over, starting from the outside edge (pic G). Chill for 20 mins to firm up. Pipe some of the jam between the buttercream blobs, except the outer edge.
**7** Position the remaining cake on top (pic H), and pipe more icing blobs all over (pic I). Add the frosted leaves, frosted and plain cherries, biscuits and meringues (pic J), sprinkle a little glitter over the un-frosted cherries, and pipe on the remaining jam in blobs (pic K). Add the biscuits, putting a star at the top, and add gold leaf, if you like (pic L). *Keeps, well covered in the fridge, for two-three days.*

PER SERVING 426 kcals • fat 21g • saturates 13g • carbs 56g • sugars 48g • fibre 1g • protein 3g • salt 0.6g

## Festive ginger biscuits

*This makes more biscuits than you need, but the dough freezes well for another time, or keep wrapped in the fridge for up to a week.*

**MAKES** about 100 small biscuits
**PREP** 30 mins plus 2 hrs chilling
**COOK** 5 mins plus 6-7 mins per batch
**EASY** V ❄ unbaked dough

100g salted butter
175g dark muscovado sugar
85g golden syrup
350g plain flour, plus extra for dusting
1 tsp bicarbonate of soda
2 tsp ground ginger
½ tsp ground cinnamon
1 large egg, beaten
gold shimmer and leaf, to decorate (optional)

**1** Warm the butter, sugar and syrup in a pan until the butter melts. Bubble for 2 mins to dissolve the sugar, stirring frequently to prevent it burning. Sieve the flour, bicarb and spices into a bowl, add the sugar and butter mix, and beat with a wooden spoon. Crack in the egg, and beat again until you get a soft dough. Wrap and chill for 1½-2 hrs, or until it firms up.
**2** Heat the oven to 200C/180C fan/gas 6. Line a large baking sheet with parchment. Roll out the cooled dough on a lightly floured work surface to about 5mm thick and stamp out holly and star shapes, rerolling any off-cuts. Bake in four batches for 6-7 mins, then leave to cool on the trays. If you don't want to make them all now, freeze or chill up to three-quarters of the dough for another time. Dust with gold shimmer and gold leaf. if you like. *Will keep for three weeks in an airtight container.*

PER SERVING 31 kcals • fat 1g • saturates 1g • carbs 5g • sugars 2g • fibre 0.2g • protein 0.4g • salt 0.05g

**gf tip**
**MAKE AHEAD** Make the sponges, meringues and biscuits the day before, and assemble the cake on the day.

## HOW TO DECORATE THE CAKE


A


B


C


D


E


F


G

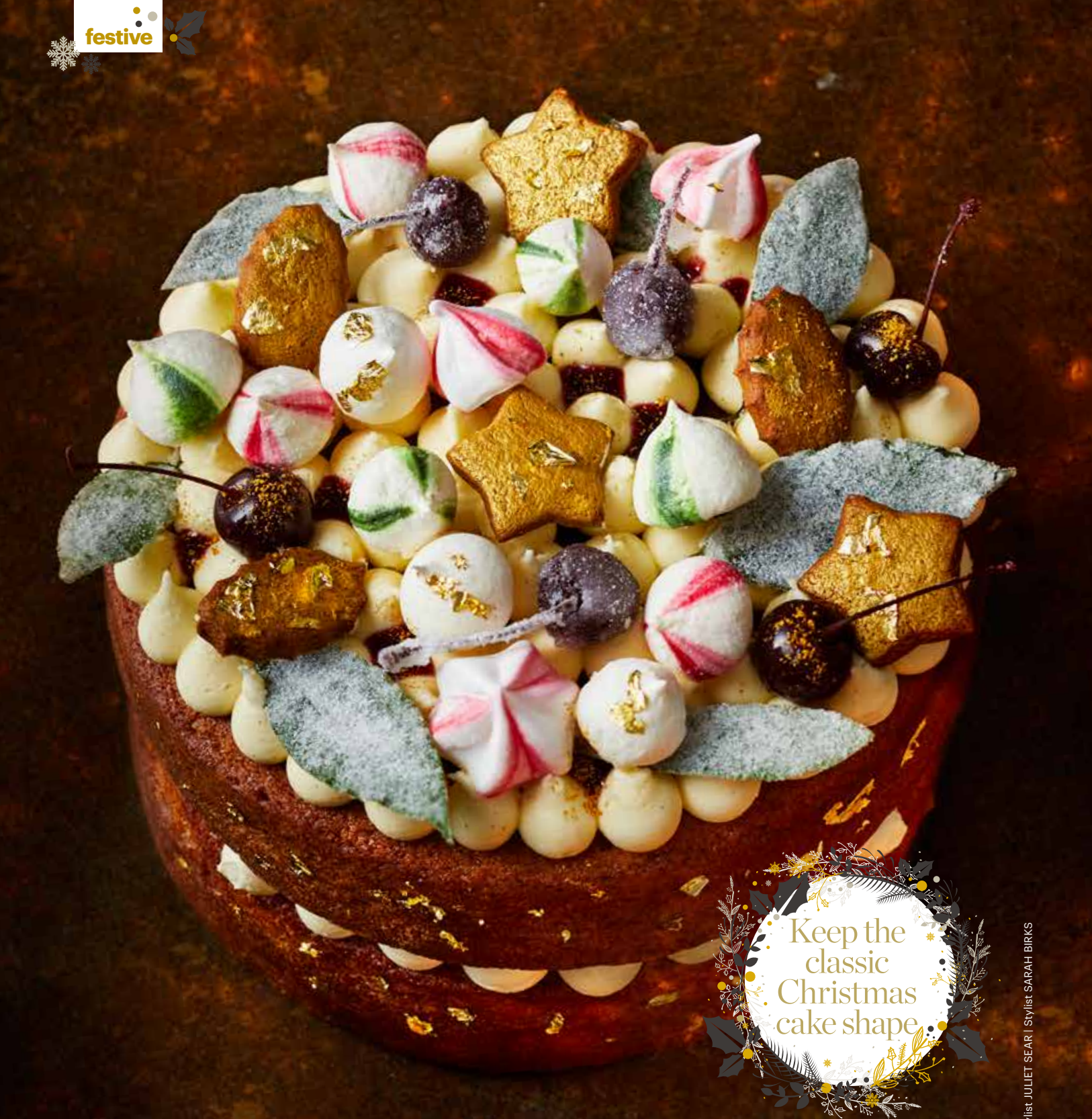

H


I


J


K


Turn over for how to make the round cake
L



Keep the classic Christmas cake shape

# ...make the round cake!

*Divide the sponge batter between two 20cm lined cake tins, and bake for 25 mins until they are risen and golden and a skewer inserted comes out clean. Cool completely. Use half the buttercream and jam to sandwich the cakes together, then use the rest to decorate following the method from step 7 on p21, placing the bay leaves in a wreath around the edge of the cake. Decorate the sides of the cake with gold leaf or lustre, if you like. Serves 16.*

Shoot director ELIZABETH GALBRAITH | Food stylist JULIET SEAR | Stylist SARAH BIRKS



# An Imaginative Celebration

## AT LE MERIDIEN DUBAI HOTEL & CONFERENCE CENTRE

Be part of the magical festive celebration throughout the month of December and discover a host of seasonal joy for your entire family. From lively brunches, traditional dinners, to jubilant parties, gingerbread making classes and the opening of the enchanting Santa garden on December 12th. We are positive your season will be full of festive love, celebration and cheer.

YALUMBA · BEBEMO · warehouse · Seafood Market · Casa Mia · Beef Bistro · The Sublíner's · Long Yin · JULES · Sukhothai · MAHEC · Gourmandises · Sewar · Le Meridien Village Terrace · KIKU · Latitude 25 · Events Hub · Pool Bar

04 702 2455 | Restaurants.Lmd@Lemeridien.com #lemeridiendubai #lmdvillage

# CHOOSE YOUR TRIFLE

BBC *Good Food*'s **Esther Clark** and **Miriam Nice** go head-to-head to prove which trifle is best: a fruity classic or a choc-orange twist? You decide, then tell us *@bbcgoodfood*

*photographs* SAM STOWELL



Miriam's rich & citrussy trifle

**Miriam's chocolate orange trifle, p62**



# Esther's family-friendly retro trifle

Esther's retro trifle, p62



## Miriam's chocolate orange trifle

**SERVES** 14 **PREP** 1 hr plus cooling and at least 4 hrs chilling
**COOK** 15 mins **MORE EFFORT** V

*'Mississippi mud pie meets a marmalade martini – this grown-up trifle takes a little extra time to prepare, but the individual elements are pretty easy. Use candied fruit, chocolate or leftover festive cake to decorate the top, if you like.'*

300g madeira cake (shop-bought or find a recipe on *bbcgoodfood.com*), cut into 3cm pieces

For the orange posset
600ml double cream
200g golden caster sugar
1 large orange and 1 lemon, zested and juiced (you'll need 100ml juice combined)

For the fruit layer
50g marmalade
75ml vodka
400g can peaches or apricots, drained and finely chopped
1 orange or 3 clementines, peeled and chopped

For the milk chocolate custard
100g milk chocolate
500ml ready-made vanilla custard

For the dark chocolate mousse
500ml double cream
3 large eggs, separated
1 tbsp golden caster sugar
200g natural yogurt
200g dark chocolate

To decorate (optional)
chocolate buttons, pared orange zest, crushed biscotti or gold sprinkles

**1** To make the posset, put the cream, sugar and both zests in a pan and bring to a simmer. Turn up the heat and bubble for 3 mins exactly, then remove from the heat and stir in the citrus juice. Sieve the mixture into a large trifle bowl and chill for at least 4 hrs, or overnight until set.
**2** Scatter the madeira cake pieces over the posset layer.
**3** To make the fruit layer, stir the marmalade and vodka together, pour over the chopped fruit and mix. Tip the mixture over the cake pieces and return to the fridge to chill.
**4** Meanwhile, make the custard. Put the chocolate and custard in a pan stirring over a low heat and gently warm until the mixture is piping hot and the chocolate has melted. Leave to cool, stirring occasionally to stop a skin forming. Once cooled, pour over the fruit layer.
**5** To make the mousse, put the cream and egg whites in separate bowls, adding a pinch of salt to the egg whites. Using a very clean electric whisk, beat the egg whites to stiff peaks, add the sugar and briefly whisk again. Whisk the cream until it just holds its shape, then fold in the yogurt.
**6** Chop the chocolate, put it in a bowl set over a pan of simmering water and stir until melted, or melt in the microwave in short bursts. Leave to cool for 3-5 mins, then stir in the egg yolks.
**7** Add a large spoonful of the egg whites to the chocolate mixture and stir to loosen. Add the remaining egg whites and the whipped cream. Fold everything together with a large metal spoon, keeping as much air in as possible. When there are no more visible streaks, dollop the mousse on top of the trifle. Decorate with your chosen toppings. *Will keep in the fridge for up to three days without toppings.*

PER SERVING 754 kcals • fat 56g • saturates 34g • carbs 49g • sugars 42g • fibre 2g • protein 8g • salt 0.4g

---



## Esther's retro trifle

**SERVES** 14 **PREP** 30 mins plus cooling and at least 5 hrs chilling
**COOK** 10 mins **MORE EFFORT**

*'Take this classic dessert to the next level for the festive season by making the jelly with raspberries and enriching the custard with clotted cream – it's a delicious, fun pudding that will put a smile on everyone's faces.'*

150g frozen raspberries
4 tbsp raspberry jam
600ml double cream
3 tbsp icing sugar
300g madeira cake, cut into 3cm pieces
120g custard cream biscuits
sprinkles and maraschino cherries, to decorate (optional)

For the jelly
6 gelatine leaves
150g golden caster sugar
1 lemon, zest pared and juiced
500g frozen raspberries

For the custard
800ml whole milk
1 vanilla pod, split
100g golden caster sugar
6 tbsp cornflour
5 large egg yolks
150g clotted cream

**1** To make the jelly, put the gelatine in a small bowl and cover with water. Leave to soak. Meanwhile, tip the sugar, lemon zest and juice and 400ml water into a pan and simmer, stirring occasionally, until the sugar has dissolved. Add the raspberries and bring to the boil. Reduce to a gentle simmer and cook for 5 mins, or until the raspberries have broken down. Pour the mixture through a sieve into a jug. Squeeze any excess water out of the gelatine and stir through the raspberry mixture. Pour into the base of a large trifle bowl and chill for at least 5 hrs, or overnight.
**2** To make the custard, heat the milk in a pan with the vanilla pod until steaming, then remove from the heat and set aside. Whisk the sugar, cornflour and egg yolks together in a bowl. Remove the vanilla and gradually pour the hot milk into the egg mixture, whisking constantly until well combined. Return to the pan and gently stir over a low heat until the custard has thickened. Stir in the clotted cream, pour into a bowl and cover the surface with a piece of baking parchment to prevent a skin forming. Leave to cool, then put in the fridge to chill until cold.
**3** Put the frozen raspberries and jam in a small pan and cook for 5 mins until the raspberries have softened a little but are still holding their shape. Leave to cool. Whisk the cream with the icing sugar in a large bowl until it reaches a soft dropping consistency.
**4** Arrange the cake pieces over the set jelly. Crush most of the biscuits, reserving some whole, and scatter over the cake layer. Whisk the custard to loosen, then pour over the biscuit layer. Top with the raspberry compote, pushing the whole biscuits into it around the edges of the bowl. Spoon over the whipped cream, then decorate with the sprinkles and cherries, if you like. *Will keep in the fridge for up to three days.*

PER SERVING 595 kcals • fat 39g • saturates 23g • carbs 53g • sugars 39g • fibre 2g • protein 7g • salt 0.4g

# 'Tis the season for dining

Here's what the world's tallest 5-star hotel, JW Marriott Marquis Dubai has lined-up for your taste buds this season...







**Garden: Salt, Lime & Tacos**

With the reopening of Garden, JW Marriott Marquis Dubai is inviting the exotic flavours of Latin America to the world's tallest 5-star hotel. Re-adding another restaurant to its already extensive portfolio of food and beverage outlets, Garden has been formerly known for its distinctive Peruvian cuisine. The restaurant is to reopen by the award-winning team behind Wanderlust brunch on December 1, now incorporating the tasteful cuisines of Mexico, Venezuela, Brazil and Argentina, as well.

Young, fun and casual, the restaurant will feature an enticing outdoor terrace, a bright and colorful interior, as well as compelling and exciting offers throughout the week.

Garden is open from Sunday to Thursday from December 1 onwards and operates from 5pm until midnight. On Fridays, the venue hosts the city's favorite award-winning Wanderlust brunch from 1pm – 4pm. A limited dinner menu will be available for guests after brunch.

**Festive Turkey Takeaway at La Farine Café & Bakery**

Enjoy precious moments with friends and family this festive season and allow JW Marriott Marquis Dubai to take care of the rest. Savour a traditional turkey prepared by a team of talented chefs, served with all the trimmings including apple, celery and chestnut stuffing, market vegetables, mashed potatoes, roasted maple glazed carrots and turnips, with cranberry sauce and turkey gravy. **Price:** Award-winning roast turkey is priced at Dhs850. Serves 10 - 12 guests. Available from November 28 – December 26.

** Guests are required to pay in advance in La Farine Café & Bakery or to provide a credit card guarantee through Restaurants Reservation. Orders must be placed a minimum of 48 hours in advance. Guests are required to collect the turkey themselves, delivery is not provided.*

**Signature Masala Library Experience at Masala Library by Jiggs Kalra**

Treat yourself to a unique Masala Library Experience – a real feast for epicureans, involves sampling small portions of all essential dishes and can be accompanied by a beverage pairing. Signature dishes include Chicken Tikka prepared three ways, Rajasthani Mutton Curry, Mushroom Chai and Jalebi Caviar, to name a few.

**Beats at Masala Library by Jiggs Kalra**

Discover the sensational flavors of Masala Library's exciting new beverages, blended seamlessly with evocative beats by DJ Arnav. **When?** Every Wednesday and Thursday from 7pm until 11pm

**Winter Wanderlust Brunch at Aqua Outdoor Pooldeck**

This Christmas day, experience an eclectic and exotic journey through taste. The Wanderlust brunch is a one-stop culinary journey around the world. With more than 10 live stations, including an extended Japanese section and a variety of beverage stations, this food odyssey will satisfy even the most restless foodies.

Embrace your inner wanderlust and embark on this epicurean festive adventure while enjoying the innovative grooves from DJ Adam J at the new outdoor location Aqua, located on the Mezzanine floor.

**When?** Wednesday 25 December from 1pm until 4pm.
**Price:** Dhs425 per person. Premium package also available.

**Age policy: 21 and above.*

**Wonderland at Aqua - New Year's Eve Party**

Celebrate this New Year's Eve at Aqua and dress in your finest party attire for a pool deck celebration with unrivalled views of Burj Khalifa. Get lost in Wonderland and dance the night away to live DJ sets. **When?** December 31 from 7pm until 11pm at Dhs500 per person, including a welcome drink, free flowing beverages and canapés. À la carte menu will be available after 11pm

**Must be 21 years of age and above to enter.*
**Guests holding an existing restaurant booking on December 31 can enjoy a New Year's Eve outdoor party at Aqua for Dhs250.*

# Best of the brunch

What better way to start the festivities than with an indulgent sharing brunch? Gather the family round on Christmas morning and dig in to these extra special recipes – you just need to decide whether to go sweet or savoury

***recipes*** ESTHER CLARK & BARNEY DESMAZERY ***photographs*** DAVID MUNNS



**Twisted spiced bread with honey & tahini butter, p66**



Cured salmon build-your-own bagel board, p66

## Cured salmon build-your-own bagel board

**SERVES** 8-10 **PREP** 25 mins plus at least 2 days curing and pickling
**NO COOK EASY**

1 tbsp cracked black pepper
75g muscovado sugar
60g sea salt flakes
1 filleted side of very fresh salmon (about 800g), skin on

For the dill & lemon cream cheese
200g full-fat cream cheese, at room temperature
small bunch of dill, finely chopped
½ unwaxed lemon, zested and juiced, plus extra wedges to serve

For the pickle
1 small cucumber
1 small red onion, finely sliced
pinch of caster sugar
3 tbsp white wine vinegar

To serve
selection of toasted bagels
sliced rye bread
small pot of salmon caviar
caper berries or capers, drained

**1** Up to four days but at least two days before serving the salmon, mix the pepper, sugar and salt together. Pat the salmon dry with kitchen paper and run your hands over the flesh to find any stray bones – use tweezers to pull these out, if needed. Lay the salmon in a dish, skin-side down, and pack the salt mix over the flesh. Cover the fish with a board or tray weighed down with a few heavy cans or jars. Transfer to the fridge for at least two days or up to four, turning the fillet about every 12 hrs.
**2** To make the dill cream cheese, beat all of the ingredients together and set aside. *This can be made up to a day ahead and chilled.*
**3** To make the pickle, cut the cucumber in half lengthways, scoop out the seeds using a spoon, and slice into thin half-moons. Toss the cucumber with the red onion and a generous pinch of salt in a colander, then set aside for 30 mins to soften. Transfer the vegetables to a bowl or jar and top up with the sugar and vinegar. *Can be eaten immediately or made up to two days ahead and chilled.*
**4** Lift the salmon out of the curing mixture and wipe off any excess seasoning using kitchen paper. Put the fish on a large serving board and carve into thin slices. Serve with the bagels and rye bread, dill & lemon cream cheese, the pickle, salmon caviar, capers and lemon wedges.

GOOD TO KNOW omega-3 • gluten free
PER SERVING (10) 207 kcals • fat 14g • saturates 5g • carbs 5g • sugars 5g • fibre 1g • protein 15g • salt 2.6g

## Twisted spiced bread with honey & tahini butter

*A warm, richly spiced loaf is sure to start Christmas morning off right. Try this Middle Eastern-inspired version laced with sesame. Serve warm spread with a moreish honey and tahini butter.*

**SERVES** 10-12 **PREP** 35 mins plus up to 2 hrs 30 mins proving
**COOK** 40 mins **MORE EFFORT**

120-140ml whole milk
50g unsalted butter, cubed
300g strong white bread flour, plus extra for dusting
50g golden caster sugar
½ tsp fine sea salt
7g sachet fast-action dried yeast
1 medium egg, lightly beaten
oil, for the bowl

For the filling
50g unsalted butter, softened
2 tbsp sesame seeds, toasted
50g light brown soft sugar
3 tsp cinnamon
¼ tsp ground cardamom

For the honey & tahini butter
70g salted butter, softened
2 tbsp runny honey
2 tbsp tahini

For the icing
75g golden icing sugar
sesame seeds, for sprinkling (optional)

**1** Warm 120ml milk and the butter in a small saucepan until melted. Leave to cool to lukewarm.
**2** Combine the flour, sugar, salt and yeast in the bowl of a stand mixer. Make a well in the centre and pour in the egg and warmed milk, then mix until just combined. If it seems a little dry, add an extra 20ml milk. Knead the mixture on a gentle speed using a dough hook for 5-8 mins, or until the dough is smooth and springs back when pressed. If you don't have a stand mixer, combine everything in a bowl, then knead on a lightly floured surface for 8-10 mins. Shape the dough into a ball and leave to prove in a large, lightly oiled bowl covered with a tea towel for 1 hr-1 hr 30 mins, or until doubled in size.
**3** To make the filling, combine the ingredients and set aside.
**4** Line a large baking sheet with baking parchment. Roll the proved dough out on a lightly floured surface to a 40cm square. Spread the filling evenly over the dough using a palette knife, leaving a 2cm border around the edge. Roll the dough up into a tight log, starting with the end furthest from you – it should measure roughly 40cm in length. Cut the dough log in half lengthways down the middle so you have two long pieces laying beside each other, horizontally, cut-side up. Pinch together at both ends, then pick up the ends and twist the pieces around each other, as though you're making a rope.
**5** Transfer the loaf to the prepared sheet. Loosely cover and let it prove in a warm place until doubled in size again, about 45 mins-1 hr. Heat the oven to 180C/160C fan/gas 4.
**6** Put the sheet in the centre of the oven and bake for 35-40 mins, covering loosely with foil if it starts to become too dark during baking. When ready, the loaf should be golden and sound hollow when tapped on the bottom. Leave to cool slightly for 15 mins if you're serving it warm, or leave to cool completely on a wire rack.
**7** To make the tahini butter, mix the ingredients with a pinch of salt using a wooden spoon until combined. To make the icing, mix the sugar with 1 tbsp warm water until smooth, adding more if it's too thick. Drizzle over the loaf and sprinkle with the sesame seeds, if using. Slice the loaf and serve with the honey & tahini butter. *Best eaten the day it's made.*

PER SERVING (12) 304 kcals • fat 15g • saturates 8g • carbs 36g • sugars 18g • fibre 2g • protein 5g • salt 0.4g

**gf tip**
Any sliced leftovers can be turned into an indulgent French toast. Simply dip in lightly beaten egg, then fry in salted butter until golden and crisp. Serve dusted with icing sugar.

Shoot director ANDREW JACKSON | Food stylist KATY GILHOOLY | Stylist VICTORIA ALLEN

# Get festive at Fairmont Bab Al Bahar

Light up this season as you embark on a festive journey at Fairmont Bab Al Bahr in Abu Dhabi.




### *Festive Takeaway Treats*

*When?* November 20, 2019 – January 7, 2020
Save yourself the hassle and stress of cooking this year and enjoy our sensational Christmas dinner with all the trimmings in the comfort of your own home! Fairmont Bab Al Bahr's sumptuous selection of seasonal staples and goodies offers everything from roast turkey and stuffing, to tender beef striploin, roasted potatoes, sauces, and a variety of vegetables to make your mouth water. Impress your family and friends with delectable delights... without the effort.
*Turkey-to-go:* From AED 570 for a 5-6 kg turkey; Beef striploin: AED 359 per kg.

### *The picture-perfect Festive Friday Brunches at CuiScene*

*When?* December 13, 20, 27 | 12pm - 4pm
The capital's favourite Fairmont Friday Brunch gets a festive makeover this December while still offering your favorite 4-hour culinary feast. Young guests will enjoy a dedicated area for seasonal games and activities, festive goodie bags, and some attention from Santa Claus himself.
*Price:* Starting from Dhs345 with soft drinks. Premium packages also available. Children between 6 and 12 years old dine with 50% discount while 5 years old and below dine with compliments.

### *Festive Set Menus*

**Marco's New York Italian**
*When?* December 1 – 30 | 6pm – 11pm
Savour an exquisite three-course set menu at Marco's New York Italian offering timeless Italian staples and American favourites.
*Price:* Dhs299 per person.

**Marco Pierre White Steakhouse & Grill**
When? December 1 – 30 | 6pm – 11pm
Gather your loved ones and be treated to a signature dining experience at Marco Pierre White Steakhouse & Grill featuring a well-curated four-course set menu that includes traditional English favourites and an impressive selection of beverages.
Price: Dhs359 per person.

## Ho-Ho-Holidays Stay Offer

Start your festive journey with a delightful stay at Fairmont Bab Al Bahr. Wakeup to the sun-kissed, vibrant mornings and enjoy a bounty selection of International buffet breakfast at CuiScene. Soak into long hours of leisure day on the beach with breath-taking views of the Sheikh Zayed Grand Mosque while little ones enjoy guided activities at the Kids Club.
**OFFER:** Rate is 20% off public rate and available only with direct hotel booking or at Fairmont.com. Available from December 1, 2019 – January 31, 2020.

### *Christmas Dinner Buffet at CuiScene*

*When?* December 24 | 7pm to 11pm
Savour an exquisite festive buffet brimming with favourites from the meat carving stations on the terrace, festive turkey carving stations, to the chilled seafood and sushi bar as well as traditional hand-crafted festive desserts.
*Price:* Starting from Dhs229 with soft beverages. Premium package also available. Dhs115 for children aged 6 – 12 years.

### *The Fairmont Monumental Brunch*

*Where?* Cuiscene, Marco Pierre White Steakhouse & Grill, Marco's NewYork Italian, Chameleon Terrace
*When?* December 15 | 12.30pm – 4.30pm
Treat yourself and loved ones to the opulent Fairmont Monumental Brunch spanning across four signature restaurants, making it one of the biggest Festive Day brunches in Abu Dhabi. Featuring more than 200 delicacies with live cooking stations, seafood, carvery and tempting desserts. Tap to the lively beats of a resident DJ while little ones are well-entertained as the old man in the red suit pays them a visit.
*Price:* Starting from Dhs395 with soft beverages. Premium packages also available. Children between 6 and 12 years old dine with 50% discount while 5 years old and below dine with compliments.

### *Lebanese-Style Festive Brunch at Maison Beirut*

When? December 15 | 1pm – 5pm
If you prefer an authentic festive celebration in Lebanese way, Maison Beirut is the perfect place. Featuring live entertainment from a resident singer and belly dancer to accompany an array of mouthwatering favourites including cold and hot mezzeh, mixed grill and chef's specials, followed by an indulgent selection of Arabic desserts. Children will be kept fascinated with a dedicated play area, a gift and photo opportunity with the jolly old man in red.
Price: Dhs250 for a set menu. Dhs125 per child aged 6 – 12 years.

### *Spectacular New Year's Eve Party at Chameleon Terrace*

*When?* December 31 | 9.30pm – 3.30am
Join the New Year's Eve party at Chameleon Terrace featuring live band and DJ entertainment and be prepared to an amazing experience as we illuminate the sky and waters of Abu Dhabi creek with the spectacular fireworks display.
*Price:* Starting from Dhs150 per person with access to free standing area with two beverages. Premium package also available. Dhs150 per child aged 6-12 years, inclusive of a choice of pizza or burger with 2 soft drinks.

### *International New Year's Eve Gala Buffet at CuiScene*

*When?* December 31 | 8pm – 11.30pm
Indulge in grilled seafood, foie gras, paella, sushi and a selection of fresh oysters and signature dishes. Finally, as midnight approaches, you will be invited to Chameleon Terrace to admire the spectacular fireworks display.
*Price:* Starting from Dhs599 per person with soft drinks. Premium package also available. Dhs299 per child aged 6 – 12 years, children below 5 years dine with compliments.

### *Maison Beirut New Year's Eve Party*

*When?* December 31 | 10pm – 3.30am
Maison Beirut will indulge you in a wide selection of authentic Lebanese cuisine featuring a family-style set menu that includes cold and hot mezzeh as well as the all-time favourite, Arabic mixed grill of high-quality meats and seafood. There will be lively entertainment from the resident singer and a belly dancer. All guests of Maison Beirut will have access to Chameleon Terrace to watch the New Year's Eve fireworks display at midnight.
*Price:* Dhs599 per person.

### *Marco's New York Italian New Year's Eve Dinner*

*When?* December 31 | 7pm – 11.30pm
Marco's New York Italian by Marco Pierre White offers guests to savour timeless Italian cuisine and classic American favourites combined in its tasty, four-course New Year's Eve set menu with live music from DJ Mahe. All guests of Marco's New York Italian will have access to Chameleon Terrace to watch the New Year's Eve fireworks display.
*Price:* Dhs399 for a 4-course set menu.

### *New Year's Eve Revelry at Marco Pierre White Steakhouse and Grill*

*When?* December 31 | 7pm – 11.30pm
An exquisite five-course set menu awaits at this British inspired New Year's Eve gathering. The elegant and exclusive New Year's Eve celebration offers signature cuisine in refined and relaxed surroundings. All guests of Marco Pierre White Steakhouse & Grill will have access to Chameleon Terrace to watch the New Year's Eve fireworks display.
*Price:* Dhs599 for a 5-course set menu.

**Fairmont Bab Al Bahr, Abu Dhabi**
Call: 02 654 3333
Visit: fairmont.com/BabAlBahr

# REVEL IN THE HOLIDAY SEASON

Roberto's Dubai's award-winning Chefs and team are dedicated to transporting you through the festive season and into the new year with perfect Italian hospitality.

Join us for a collection of sparkling events including not one, but two festive brunches and a dazzling Christmas dinner that can be enjoyed with family and loved ones. With live entertainment, including Mark Zitti e i Fratelli Coltelli performing every Sunday and Friday, Roberto's is the place to spend your holiday season.

## CHRISTMAS DINNER SPECIAL

24th & 25th December 2019 | 7pm till 11pm

**5-course menu at AED 450 per guest**

Inclusive of soft beverages

## CHRISTMAS BRUNCH

20th & 27th December 2019 | 3pm till 7pm

**packges start from AED 345 per guest**

EARLY BOOKINGS HIGHLY RECOMMENDED

ROBERTO'S DUBAI, GATE VILLAGE BUILDING NO.1, DIFC

+971 4 386 0066 | RESERVATIONS@ROBERTOS.AE | WWW.ROBERTOS.AE

# easy

Delicious, simple, and easy-to-make recipes



## lighter lunches

page 77



## start the day

3 oat bakes page 81



## shop-ahead dinner plan

easiest ever midweek meals page 70

shop-ahead dinner plan

# easiest ever midweek meals

Take our shopping list with some genius ingredients, and turn them into seven simple, waste-free meals for cosy nights in

*recipes* ESTHER CLARK *photographs* FAITH MASON

## Polenta with chorizo & poached eggs

**SERVES** 2 **PREP** 5 mins
**COOK** 25 mins **EASY**

¼ of a 250g chorizo sausage ring, thinly sliced
200g chard, sliced
2 large eggs
125g quick-cook polenta
30g parmesan, grated
2 tbsp olive oil
½ small bunch parsley, finely chopped

- Heat a non-stick frying pan over a medium heat and add the chorizo. Cook for 5 mins or until starting to crisp. Stir through the chard and leave to wilt for 5-8 mins, then remove from the heat and set aside.
- Bring a pan of water to the boil, reduce to a simmer, then quickly stir the water with a wooden spoon to create a whirlpool. Once the whirlpool has almost completely subsided, crack an egg into the centre of it. Gently simmer for 3 mins, then remove with a slotted spoon. Set aside on a plate while you poach the remaining egg.
- Cook the polenta following pack instructions, then mix in the parmesan, oil, parsley and some seasoning. Spoon the polenta onto plates and top with the chorizo, chard and a poached egg.

**GOOD TO KNOW** calcium • folate • vit c • 1 of 5-a-day
**PER SERVING** 428 kcals • fat 31g • saturates 10g • carbs 13g • sugars 1g • fibre 2g • protein 23g • salt 2.8g

**gf tip**
**MAKE IT VEGGIE** Swap chorizo for meat-free sausages or mince, and use vegetarian cheese.

## SHOPPING LIST

### FRUIT, VEG & HERBS

- ☐ 2 red onions
- ☐ 3 onions
- ☐ 1 garlic bulb
- ☐ 1 bunch of spring onions
- ☐ 2 large peppers
- ☐ 3 fennel bulbs
- ☐ 1 small red cabbage
- ☐ 2 Little Gem lettuces
- ☐ 200g chard
- ☐ 1 small cucumber
- ☐ 1 ripe avocado
- ☐ 8 limes
- ☐ 2 lemons
- ☐ 1 small bunch of mint
- ☐ 1 small bunch of coriander
- ☐ 1 small bunch of parsley
- ☐ 1 small bunch of thyme

### MEAT, FISH & DAIRY

- ☐ 6 pork sausages
- ☐ 1.5kg whole chicken
- ☐ 250g chorizo sausage ring
- ☐ 6 large eggs
- ☐ 170g block parmesan

### DRY GOODS

- ☐ 500g risotto rice
- ☐ 300g spaghetti
- ☐ 3 x 400g cans chopped tomatoes
- ☐ 2 x 400g cans coconut milk
- ☐ 340g can sweetcorn
- ☐ 2 x 400g cans pinto beans
- ☐ 375g pack quick-cook polenta
- ☐ 100g pitted black olives
- ☐ 8 small soft corn tortillas

### STORECUPBOARD

- ☐ chilli flakes
- ☐ fennel seeds
- ☐ olive oil
- ☐ hot smoked paprika
- ☐ sesame oil
- ☐ chilli sauce
- ☐ fish sauce
- ☐ Thai red curry paste
- ☐ chicken stock cubes
- ☐ anchovy fillets
- ☐ capers

**gf tips**

Most recipes serve four but we've added two recipes to serve two for when not everyone needs feeding.

Check use-by dates and plan your dinners accordingly. Store herbs in a mug of water in the fridge to help them last longer.

## Roast chicken with fennel & olives

**SERVES** 4 **PREP** 15 mins
**COOK** 1 hr 35 mins **EASY**

6 tbsp olive oil
2 large fennel bulbs, cut into thin wedges
4 large garlic cloves, peeled and bashed
1.5kg whole chicken
1 lemon, halved
½ small bunch of thyme
2 x 400g cans chopped tomatoes
100g pitted black olives
250g quick-cook polenta
70g grated parmesan

■ Heat the oven to 190C/170C fan/gas 5. Toss 2 tbsp of the oil with the fennel and garlic and spread out on a tray. Rub the chicken with a further 2 tbsp oil, push the lemon halves and thyme into the carcass and season the skin generously. Sit the chicken in the tin and roast for 1 hr, then stir through the tomatoes and olives, season and return to the oven for 20-25 mins, or until the chicken is cooked through. To check, pierce the thigh with a skewer – the juices should run clear.

■ Cook the polenta following pack instructions, then stir through the remaining olive oil and parmesan and season to taste. Carve the chicken and serve with the tomato sauce and cheesy polenta.

**GOOD TO KNOW** calcium • fibre • vit c • 2 of 5-a-day • gluten free
**PER SERVING** 669 kcals • fat 44g • saturates 11g • carbs 25g • sugars 7g • fibre 7g • protein 41g • salt 1.9g



## Creamy curried chicken & rice soup

**SERVES** 4 **PREP** 20 mins
**COOK** 35 mins **EASY**

2 tbsp olive oil
1 onion, finely chopped
3 tbsp Thai red curry paste
2 x 400g cans coconut milk
400ml chicken stock
100g risotto rice
4 large eggs
about 200-300g leftover roast chicken (from p125), shredded
340g can sweetcorn, drained
2-3 limes, juiced
2 spring onions, sliced

■ Heat the oil in a saucepan over a medium heat. Add the onion and fry for 10 mins or until softened and turning translucent. Add the curry paste and cook for 1 min. Stir in the coconut milk, chicken stock and risotto rice and bring to a simmer. Cook for 15-20 mins or until the rice is tender.

■ Bring a pan of water to a simmer, add the eggs and cook for 7 mins. Stir the chicken and sweetcorn into the soup and cook for 5 mins to warm everything through. Season to taste and finish with the lime juice. Gently peel the shells off the eggs and cut them in half. Top the soup with the eggs and spring onions.

**GOOD TO KNOW** 1 of 5-a-day
**PER SERVING** 679 kcals • fat 41g • saturates 18g • carbs 38g • sugars 11g • fibre 5g • protein 38g • salt 1.4g



## Spaghetti puttanesca

**SERVES** 4 **PREP** 15 mins
**COOK** 20 mins **EASY**

3 tbsp olive oil
1 onion, finely chopped
2 large garlic cloves, crushed
½ tsp chilli flakes (optional)
400g can chopped tomatoes
5 anchovy fillets, finely chopped
120g pitted black olives
2 tbsp capers, drained
300g dried spaghetti
½ small bunch parsley, finely chopped

■ Heat the oil in a non-stick pan over a medium-low heat. Add the onion along with a generous pinch of salt and fry for 10 mins, or until soft. Add the garlic and chilli, if using, and cook for a further minute.

■ Stir the tomatoes, anchovies, olives and capers into the onion, bring to a gentle simmer and cook, uncovered, for 15 mins. Season to taste.

■ Meanwhile, bring a large pan of salted water to the boil. Cook the spaghetti following pack instructions, then drain and toss with the sauce and parsley.

**GOOD TO KNOW** low cal • fibre • 2 of 5-a-day
**PER SERVING** 495 kcals • fat 19g • saturates 3g • carbs 66g • sugars 8g • fibre 6g • protein 13g • salt 1.8g

# Chorizo & red cabbage tacos

**SERVES** 4 **PREP** 15 mins
**COOK** 15 mins **EASY**

1 small red cabbage, finely sliced
3 limes, juiced
1 small bunch of coriander, finely chopped
2 tbsp olive oil
¾ of a 250g chorizo ring, diced
2 red onions, finely sliced
2 large peppers, sliced
2 large garlic cloves, crushed
2 tsp hot smoked paprika
2 x 400g cans pinto beans, drained and rinsed
8 small soft corn tortillas
1 ripe avocado, cubed

■ Toss together the cabbage, lime juice, coriander and ½ tsp salt in a bowl, then set aside.
■ Heat the oil in a non-stick frying pan over a medium heat. Add the chorizo and fry for 5 mins, then tip in the onion and pepper along with a pinch of salt and fry for 7-10 mins, or until the onions are golden and the peppers are beginning to soften. Stir in the garlic and paprika and fry for a further minute. Add the pinto beans and roughly crush half of them in the pan with the back of a wooden spoon. Season well and stir everything together.
■ Warm the tortillas through in a dry frying pan over a medium heat for around 30 seconds on each side. Fill with the bean mixture, red cabbage and the avocado.

**GOOD TO KNOW** folate • fibre • vit c • 4 of 5-a-day
**PER SERVING** 771 kcals • fat 37g • saturates 10g • carbs 72g • sugars 16g • fibre 14g • protein 30g • salt 3.0g

**gf tip**
**MAKE IT VEGGIE** Swap chorizo for diced halloumi or extra beans.



## Sausage & fennel risotto

**SERVES** 4 **PREP** 15 mins
**COOK** 45 mins **EASY**

2 tbsp olive oil
1 onion, finely chopped
1 fennel bulb, finely sliced
3 pork sausages
½ tsp fennel seeds, crushed
2 large garlic cloves, crushed
3 thyme sprigs, leaves finely chopped, plus extra to serve
400g risotto rice
1.5 litres hot chicken stock
70g parmesan, finely grated
1 lemon, zested and juiced

■ Heat the oil in a large saucepan, add the onion and fennel and fry for 10 mins or until softened. Raise the heat. Squeeze the sausagemeat out of the skins straight into the pan and fry for 5 mins, or until turning golden brown. Stir through the fennel seeds, garlic and thyme and fry for a further minute.
■ Tip in the rice and fry for 1 min. Add half the stock and cook until absorbed, stirring constantly. Add the remaining stock, a ladleful at a time, and cook until al dente and not too thick in consistency, stirring constantly for 20-25 mins. Season with black pepper.
■ Stir through the cheese and lemon, then spoon into four bowls and scatter over the extra thyme leaves to finish.

**GOOD TO KNOW** calcium • fibre • 1 of 5-a-day
**PER SERVING** 677 kcals • fat 20g • saturates 7g • carbs 91g • sugars 4g • fibre 6g • protein 26g • salt 2.6g

## Cheat's sausage larb

**SERVES** 2 **PREP** 10 mins
**COOK** 10 mins **EASY**

3 tbsp sesame oil
2 limes, juiced
1 tbsp chilli sauce
½ tbsp fish sauce
3 pork sausages
1 tbsp red Thai curry paste
4 spring onions, sliced and shredded
½ bunch of coriander, chopped
small bunch of mint, leaves picked and torn
2 Little Gem lettuces, leaves separated
1 small cucumber, cut into matchsticks

■ Mix together 2 tbsp of the sesame oil, the lime juice, chilli sauce and fish sauce. Set aside.
■ Heat the remaining oil in a wok or non-stick frying pan over a medium heat. Squeeze the sausagemeat out of the skins and into the pan, breaking it up with a wooden spoon, and fry for 5-6 mins, or until golden brown. Stir through the curry paste and fry for 1 min. Mix through half the spring onions and half the herbs.
■ Arrange the lettuce and cucumber in two bowls, add the sausage mixture and drizzle over the spicy dressing. Finish with the remaining herbs.

**GOOD TO KNOW** folate • fibre • vit c • iron • 2 of 5-a-day
**PER SERVING** 422 kcals • fat 34g • saturates 8g • carbs 13g • sugars 7g • fibre 7g • protein 12g • salt 2.0g

**gf tip**
Larb is a salad that originates from Laos in Thailand, often made from minced meat, chilli, fish sauce, lime and herbs and eaten with lettuce leaves.



Shoot director GARETH JONES | Food stylist ESTHER CLARK | Stylist ALEXANDER BREEZE

# NEW YEAR'S EVE CELEBRATION

Tuesday, 31 December, 2019 | 7 pm – 2 am

**Party the night away with a dance performance, a house DJ and live band to ring in the New Year followed by the ultimate poolside after party for all to enjoy.**

**An extensive buffet with live food and cocktail stations will fulfill your every desire for a night of merriment and celebration.**

**AED 799** per person, with soft drinks
**AED 999 per person,** with our festive beverage package
**50% discount** for children from 6 to 12 years old
The party is free for children under 6 years of age

**For reservations please call 04 449 8888 or email hotel.jumeirahbeach.fb@movenpick.com**

Jumeirah Beach Residence, The Walk, Dubai, UAE

MovenpickJBR @MovenpickJBR #MovenpickJBR

MÖVENPICK
HOTEL JUMEIRAH BEACH

FOCUS
GLOCAL DINING

# FESTIVE DINNER BUFFET



AED
**99**
PER PERSON

HYATT
PLACE
DUBAI/JUMEIRAH

Festive buffet inclusive of soft beverages
24th December, Tuesday
7.00 p.m. until midnight

**HYATT PLACE DUBAI/JUMEIRAH**
Al Mina Road, P.O. Box 31075,
Dubai, United Arab Emirates
hyattplacedubaijumeirah.com

Hyatt and Hyatt Place names, designs and related marks are trademarks of Hyatt Corporation. ©2019 Hyatt Corporation. All rights reserved.

*Terms and conditions apply.

Find us on

**For reservations, call**
**+971 4 313 1242**



Feta, beetroot & pomegranate salad



Roasted roots & sage soup

# lighter lunches

Easy midweek lunches to counter the excesses of the festive season

*recipes* ANNA GLOVER *photographs* STUART OVENDEN



Caesar pitta



Charred veg & tuna niçoise with creamy kefir dressing

## Roasted roots & sage soup

**SERVES** 2 **PREP** 15 mins **COOK** 45 mins **EASY** V ❄

1 parsnip, peeled and diced
2 carrots, peeled and diced
300g turnip, swede or celeriac, diced
4 garlic cloves, skin left on
1 tbsp rapeseed oil, plus ½ tsp
1 tsp maple syrup
¼ small bunch of sage, leaves picked, 4 whole, the rest finely chopped
750ml vegetable stock
grating of nutmeg
1½ tbsp fat-free yogurt

**1** Heat the oven to 200C/180C fan/gas 6. Toss the root vegetables and garlic with 1 tbsp oil and season. Tip onto a baking tray and roast for 30 mins until tender. Toss with the maple syrup and the chopped sage, then roast for another 10 mins until golden and glazed. Brush the whole sage leaves with ½ tsp oil and add to the baking tray in the last 3-4 mins to crisp up, then remove and set aside.
**2** Scrape the vegetables into a pan, squeeze the garlic out of the skins, discarding the papery shells, and add with the stock, then blend with a stick blender until very smooth and creamy. Bring to a simmer and season with salt, pepper and nutmeg.
**3** Divide between bowls. Serve with a swirl of yogurt and the crispy sage leaves.

GOOD TO KNOW healthy • low fat • low cal • fibre • 3 of 5-a-day
PER SERVING 221 kcals • fat 9g • saturates 1g • carbs 26g • sugars 18g • fibre 10g • protein 5g • salt 0.2g

## Feta, beetroot & pomegranate salad

**SERVES** 1 **PREP** 10 mins **NO COOK** **EASY** V

2 tsp rapeseed oil
1 tbsp pomegranate molasses
pinch of ground cinnamon
1 tsp cumin seeds, toasted
squeeze of lemon juice
handful of parsley, finely chopped
handful of mint leaves, torn
2 cooked beetroot, cut into thin wedges
30g feta, crumbled
handful of rocket leaves
½ romaine lettuce, torn into bite-sized pieces
20g pomegranate seeds

**1** Whisk the oil, pomegranate molasses, cinnamon, cumin seeds and lemon juice together in a bowl. Add 1 tbsp water to loosen, and season.
**2** Toss in the herbs, beetroot, feta, rocket and lettuce, and toss to coat in the dressing. Sprinkle over the pomegranate seeds to serve.

GOOD TO KNOW healthy • low cal • calcium • folate • fibre • vit c • iron • 3 of 5-a-day • gluten free
PER SERVING 293 kcals • fat 14g • saturates 5g • carbs 26g • sugars 15g • fibre 9g • protein 12g • salt 1.1g

## Charred veg & tuna niçoise with creamy kefir dressing

**SERVES** 2 **PREP** 10 mins **COOK** 15 mins **EASY**

100g green beans, trimmed
6 spring onions, trimmed
2 tsp rapeseed oil
100g cherry tomatoes, halved
4 tsp kefir or fat-free natural yogurt
1 tsp mustard powder
1 tsp red wine vinegar
2 Little Gem lettuce, leaves separated
160g can tuna in spring water, drained
4 black olives, halved
2 medium eggs, softly boiled and halved

**1** Heat the grill to high. Bring a small pan of water to the boil and blanch the green beans and spring onions for 4 mins. Drain and dry well. Toss with 1 tsp oil, and transfer to a baking tray with the tomatoes, cut-side up. Season everything with black pepper, then grill for 10 mins until starting to soften and char. Leave to cool slightly.
**2** Meanwhile, whisk the kefir, 1 tsp oil, mustard powder, vinegar and some seasoning together until smooth. Arrange the lettuce leaves, tuna, olives and eggs in shallow bowls or on plates. Pile on the onions, green beans and tomatoes, then drizzle over the dressing to serve.

GOOD TO KNOW healthy • low fat • low cal • folate • fibre • vit c • 2 of 5-a-day • gluten free
PER SERVING 266 kcals • fat 12g • saturates 2g • carbs 9g • sugars 8g • fibre 7g • protein 26g • salt 0.9g

## Caesar pitta

**SERVES** 1 **PREP** 10 mins **NO COOK** **EASY**

1 tsp lemon juice
½ small garlic clove, crushed
1 tbsp fat-free Greek yogurt
1 tbsp lighter mayonnaise
¼ tsp mustard powder
1 brown anchovy, rinsed and finely chopped
½ tbsp grated parmesan
1 small skinless cooked chicken breast, or 80g cooked chicken, shredded
¼ small cucumber, cubed
3 cherry tomatoes, halved
4 Little Gem lettuce leaves, shredded
1 wholemeal pitta bread

Whisk the lemon juice, garlic, yogurt, mayonnaise, mustard powder, anchovy, parmesan and 2-3 tbsp water together with a good grinding of black pepper. Toss in the chicken, cucumber, tomatoes and lettuce, until everything is well coated. Toast the pitta and split, then stuff with the salad and chicken mixture.

GOOD TO KNOW healthy • fibre • 2 of 5-a-day
PER SERVING 461 kcals • fat 17g • saturates 3g • carbs 34g • sugars 7g • fibre 6g • protein 40g • salt 1.2g

**gf tip**
This works well with leftover roast turkey, too.

Shoot director GARETH JONES | Food stylist JENNA LEITER | Stylist FAYE WEARS



# Soho live

**Looking for a new spot to enjoy a night out with the ladies? Look no further than 'Soho Live' Ladies' Night at Glasshouse by Soho, Soho Garden, Meydan Racecourse, Dubai – now taking place every Saturday from 8pm to 1am with delicious bites, free-flow beverages and live music from Stephon LaMar and band from 9pm.**

Glasshouse by Soho is a brasserie-style restaurant and bar located in the heart of Soho Garden, Dubai's number one entertainment destination. The Brasserie provides an unparalleled experience with its exclusive conservatory styled dining area and elegantly themed food and drinking menu. Glasshouse by Soho is a go-to destination for guests looking for a relaxed yet buzzy escape, it is the ideal place to mix, mingle and make new friends after work.

Now, Glasshouse by Soho has introduced the perfect night out for the ladies with a live music element by local artist Stephon LaMar and his band, the self-taught musician from North Carolina. Currently, based in Dubai since 2013, LaMar has been performing as a singer, musician, and show host in popular clubs and venues throughout the region. In 2019, he even bagged an award for the Best Original Act at the Time Out Dubai Music & Nightlife Awards.

Ladies can spend the night sipping on free-flowing selected beverage from 1am, with free entry.

GLASS HOUSE BY SOHO

**Reservations** Call: 052 388 8849 | Visit: sohogardendxb.com

CELEBRATE
WITH US THIS
*Season*
OF WONDERS

**Here's wishing you a peaceful season and a sparkling New Year!**

Among the many joys of this special time of year
are those warm **gatherings with friends and family**
over delicious festive meals and jolly revelry.
This year at **Khalidiya Palace Rayhaan by Rotana,**
we have some unforgettable experiences in store,
so why not get together for a truly festive celebration.

**Avail a 20% off when you reserve before**
**the 10th December 2019.**

**Scan the QR code to discover more**
**or visit www.rotana.com/magicalseason**

Only at Khalidiya Palace Rayhaan by Rotana...

For festive reservations, please call +971 (0)2 657 0223
or email fb.khalidiya@rotana.com.

Khalidiya Palace
Rayhaan
by Rotana
Abu Dhabi



Blueberry & nut

start the day

# 3 oat bakes

Swap your regular porridge for a healthy baked version, packed with juicy fruits and nuts. A warming breakfast for cold mornings

*recipes* MYLES WILLIAMSON *photographs* PETER CASSIDY

## Blueberry & nut oat bake

HEALTHY · FIBRE · 1 OF 5-A-DAY

SERVES 6 PREP 5 mins
COOK 35 mins EASY V ❄

500ml almond milk
200g jumbo porridge oats
2 tbsp almond butter
1 tsp baking powder
1 egg, beaten
1 small ripe banana, mashed
½ tsp almond extract or 1 tsp vanilla extract (optional)
450g blueberries, plus extra to serve
30g whole, skin-on almonds, roughly chopped
milk or fat-free yogurt and honey, to serve (optional)

1 Heat the oven to 200C/180C fan/gas 6. Mix all of the ingredients together in a large bowl.
2 Tip the mixture into a 2-litre ovenproof dish, then bake for 30-35 mins until piping hot in the middle. Serve warm with a little milk or yogurt, honey and extra blueberries, if you like.

GOOD TO KNOW healthy • fibre • 1 of 5-a-day
PER SERVING 386 kcals • fat 22g • saturates 2g • carbs 34g • sugars 10g • fibre 6g • protein 10g • salt 0.3g

## Cocoa & cherry oat bake

VEGAN HEALTHY FIBRE

**SERVES** 6 **PREP** 15 mins **COOK** 25-30 mins **EASY** V

75g dried cherries
1 tbsp chia seeds
500ml hazelnut milk
200g jumbo porridge oats
3 tbsp cocoa powder
1 tbsp cocoa nibs
1 tsp baking powder
1 tsp vanilla extract
50g blanched hazelnuts
fat-free yogurt and sugar-free cherry compote, to serve (optional)

1 Heat the oven to 200C/180C fan/gas 6. Cover the cherries with boiling water and set aside for 10 mins. Meanwhile, mix the chia seeds with 3 tbsp warm water.
2 Drain the cherries and put in a large bowl with the soaked chia and the remaining ingredients, except the hazelnuts. Tip into a 2-litre ovenproof dish and scatter over the hazelnuts, then bake for 25-30 mins until piping hot in the middle. Serve with yogurt and cherry compote, if you like.

GOOD TO KNOW vegan • healthy • fibre
PER SERVING 289 kcals • fat 13g • saturates 3g • carbs 30g • sugars 8g • fibre 7g • protein 9g • salt 0.1g



Cocoa & cherry



Blackberry & apple

## Blackberry & apple oat bake

HEALTHY FIBRE 1 OF 5-A-DAY

**SERVES** 6 **PREP** 15 mins plus infusing
**COOK** 50 mins **EASY** V ❄

500ml semi-skimmed milk
2 small cinnamon sticks
6 cardamom pods, bashed
2 Gala apples, peeled, cored and cut into 1cm cubes
200g jumbo porridge oats
1 egg, beaten
1 tsp vanilla extract
1 tsp baking powder
100g pecans, roughly chopped
320g blackberries
milk or fat-free yogurt and maple syrup, to serve

1 Heat the oven to 200C/180C fan/gas 6. Put the milk, spices and apple in a small saucepan. Cover, gently bring to the boil and simmer for 10-12 mins. Set aside to infuse for at least 15 mins.
2 Remove and discard the spices, then pour the apples and milk into a large bowl and roughly crush the apples with the back of a fork. Mix in the oats, egg, vanilla, baking powder, pecans and blackberries.
3 Tip into a 2-litre ovenproof dish and bake for about 30-35 mins until piping hot in the middle. Serve with milk or yogurt and maple syrup, if you like.

GOOD TO KNOW healthy • fibre • 1 of 5-a-day
PER SERVING 337 kcals • fat 17g • saturates 2g • carbs 33g • sugars 10g • fibre 6g • protein 10g • salt 0.3g

Shoot director ELIZABETH GALBRAITH | Food stylist ESTHER CLARK | Stylist OLIVIA WARDLE



# FESTIVE FUN IN THE MOUNTAINS WITH JA HATTA FORT HOTEL

Get the family feeling festive and cosy in the mountains, as JA Hatta Fort Hotel takes the merry season to new heights with a Santa's Village, Chef's Table, Seasonal Spa Treatments and a selection of unique New Year's Eve Parties.



### Cookie Making Classes, Free Gifts & Festive Movie Nights

Throughout the month of December, weekends at JA Hatta Fort Hotel will be full of entertaining activities like festive cookie-making classes with Mrs. Claus on December 22 and 23 at the Gazebo Terrace. Families can also get together to enjoy regular festive-themed Movie Nights by the Gazebo Pool with plenty of seasonal snacks such as Santa sugar cookies and candy cane mocktails. To celebrate the 12 days of Christmas, lucky guests also get a chance to pick an ornament off the Christmas Tree to unlock a festive gift from December 13 - 24, winning vouchers for dining, experiences and stays across JA Resorts & Hotels.

### Christmas Tree Lighting at Santa's Village

Join the resident JA Hatta Fort Hotel deer in the charming Santa's Village by the hotels entrance and embrace the homely festive ambiance with canapés, turkey terrine, Christmas pudding, mini muffins and hot chocolate, with music by the Hatta Christmas Carolers.
***When?*** December 12, 7:30pm

### Chef's Festive Table

From December 22 - 28, experience a bespoke holiday meal prepared just for you, at the Chef's Table at Gazebo Restaurant. Indulge in a traditional turkey for up to 6 people with all the classic trimmings, stuffing and fresh sauces made from herbs and ingredients from JA Hatta Fort Hotels own bio-farm. Leave some room for fruit cake, pavlova, trifle or mini mince pies washed down with festive aperitifs. Price: Starting at AED 499 with soft drinks for 2 – 4 guests, or Dhs399 for 4 – 6 guests. Premium packages are also available. 48-hours advanced reservation required, subject to availability.

### Christmas Eve Buffet at Gazebo

Revel in all that's nice with a hint of spice with Christmas Eve celebrations at Gazebo restaurant from 8pm until 12 midnight. Enjoy a festive buffet with a traditional stuffed turkey carving station, Herb crusted Salmon, Chicken Terrine, an Oyster Bar, Cheese Bar, Pasta, Shawarma and Sushi stations. You can indulge in Fillet of Beef with Bordelaise sauce, Braised Lamb Shoulder with cranberry and Christmas spicy parsnip and carrot mash, Hunters Chicken Stew, Baked Orecchiette pasta with smoked bacon and Jeweled Christmas rice. If you have room, try the Salted Caramel Chocolate Slab, Pineapple Ivory Tart, Gingerbread Mousse and Oreo Spiced Cheesecake. Adding to the merriment, JA Hatta Fort Hotel invites the Harmonics band, carolers and even Santa Claus himself.
***Price:*** Starting from AED 299 per person with soft beverages. Premium package also available.

### Christmas Day Brunch or Evening Dinner at Jeema

**Daytime Brunch**

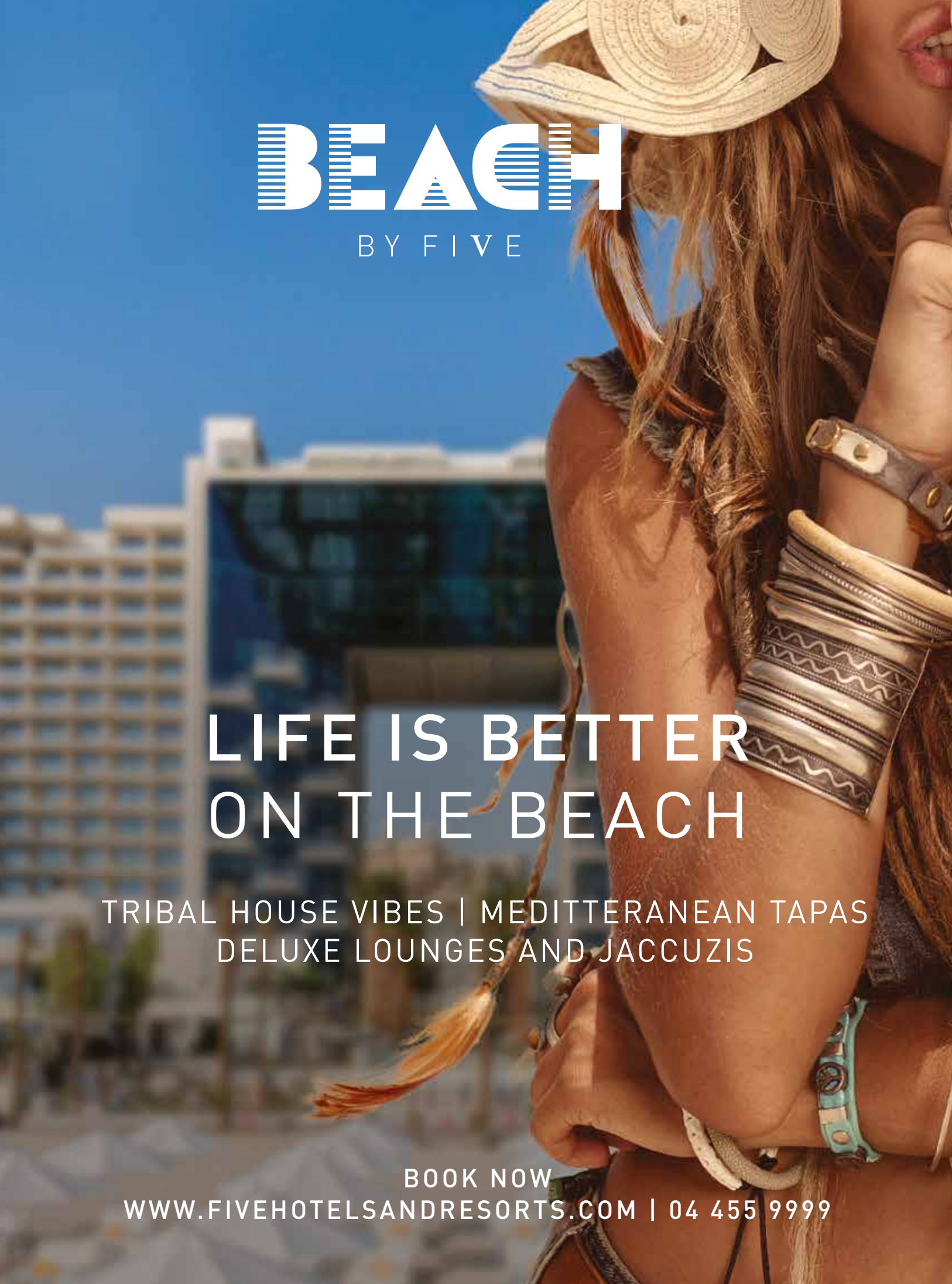
With live entertainment from Harmonics, carol singers and an appearance from Santa, the Christmas Day brunch at JA Hatta Fort Hotel will feature a carving station with traditional stuffed turkey, salmon dishes, a Seafood Bar with poached prawns, octopus and mussels and classic desserts. For Christmas Day Brunch, everything is as you remember it with Yorkshire puddings, Christmas ham wrapped in puff pastry, roast prime rib with thyme jus, old-fashioned glazed ham and Christmas stuffing.
***When:*** December 25, 12pm – 4pm.
***Price:*** Starting from AED 250 with soft beverages. Premium package also available.

**Christmas Dinner**

For those who prefer to sit and be served on the big day, the team at Jeema will also offer a 5-course set menu, including a choice of foie gras, butter poached lobster and green pea soup followed by teriyaki baked salmon, slow roasted turkey roulade and pumpkin risotto, finished off with desserts including chocolate banana mousse cake, poached pears and salted caramel chocolate slab.
***When:*** December 25, 6.30pm – 10.30pm
***Price:*** Starting from AED 275 with soft beverages. Premium package also available.

### A Dazzling New Year

Celebrate New Year's Eve in 3 unique venues at the resort. Enjoy a New Year's Buffet at Margham Hall with a cold salad and seafood bar of snow crabs, flower clams, black mussels, marinated octopus and Andalusia style seafood. There will be an assortment of curries from all over Asia from Malaysian curry to Goan fish curry, cream of pumpkin soup and Chef's signature Asian bistro soup, authentic local dishes like Joojeh kebab, seafood mixed grill, kofta kebab and gulf jumbo prawns and of course, dazzling desserts like tropical fruit mousse cake, dark chocolate fudge cake, Christmas choux au craquelin, homemade pumpkin pie and a sweets station with bonbons, nougat, taffy and festive candy. The Harmonics will perform an extended set at countdown while guests light up New Year's Eve with sparklers.
***When:*** December 25, 7pm – 2am
***Price:*** Starting from AED 425 with soft beverages. Premium package also available.


BEACH
BY FIVE
LIFE IS BETTER
ON THE BEACH
TRIBAL HOUSE VIBES | MEDITTERANEAN TAPAS
DELUXE LOUNGES AND JACCUZIS
BOOK NOW
WWW.FIVEHOTELSANDRESORTS.COM | 04 455 9999

# health

Delicious recipes and top tips for staying in shape





■ Health news, page 86



■ healthier family favourites, page89

# health news

Health news covering everything from ingredients and dishes to advice and new products and restaurants to try

## Kibsons releases vegan, gluten-free DIY boxes

If you're looking for inspiration to kick-start 2020 with Veganuary, Kibsons has released a selection of DIY boxes to make your meat-free meals just as satisfying as your regular day-to-day dishes.

The boxes have been carefully designed to ensure they are both eco-friendly and packed with nutritious meat substitutes. Recipe ideas include vegan 'scallops' with fresh salsa – where meaty-textures, rich-tasting griddled oyster mushrooms take the place of traditional scallops and are accompanied by a vibrant salsa and coriander infused, entirely vegan 'butter.'

Kibsons have also prepared a selection of DIY boxes for those on gluten-free diets, or simply looking to switch up their day-to-day dishes with healthy alternatives. How about preparing Kibsons' gluten-free cauliflower pizza for your next movie night feast? This super-healthy, wheat-free base (thank you, cauli-rice) is topped with creamy, herb flecked labneh and layers of smoked salmon, making it no ordinary pizza. Or, try the gluten-free sticky chicken lettuce tacos for a family-friendly meal that everyone will enjoy. Visit kibsons.com for more information.




## Dubai Fitness Challenge 2019 sets new participation record




Dubai's citywide fitness movement drew to a close late last month, concluding its most successful and engaging edition yet. The 30-day festival of "health for all" saw more than 1.1 million people of all ages and abilities partake to be 'In It, Together.' During the event, residents were encouraged to complete 30 minutes of physical activity daily for 30 days, transforming Dubai into the world's first and only 'City Gym' with over 13,000 fitness and wellness activities.

With inclusive participation and holistic wellness at the heart of its offering, DFC 2019 delivered a comprehensive calendar of fitness options across a multitude of disciplines, easily accessible to the masses every day.

Looking back at the 30 action-packed days, some highlights of Dubai Fitness Challenge 2019 include Dubai's iconic Sheikh Zayed Road run, whereby 70,000 participants took over the highway in the inaugural Dubai Run 30x30. Joe Wicks led the city in the region's largest ever HIIT session, astonishing the crowd as he made a high-octane entrance by skydiving into the venue moments before taking the stage. And finally, 100% of Dubai schools pledged their participation in the event - marking the most significant milestone of DFC 2019 as it emphasised the grass-roots effectiveness of the event impacting youth of the city, defining a sustainable and positive mind-set shift for the future. Visit dubaifitnesschallenge.com for more information.

Text GLESNI HOLLAND | Photographs SUPPLIED



## Kick-start 2020 with Les Mills' at-home workout

Les Mills Middle East has announced it will be offering Les Mills On Demand for Dhs440 (pay 8 months, and get a year of LMOD) for purchase between 26th December and 1st February, giving the people of the UAE a chance to work out in the comfort of their own home.

Perfect for those with a hectic schedule or young children to care for, Les Mills On Demand is a fitness experience that fits every lifestyle. A web-based site available on computers, tablets and iPhones where anyone can access more than 800 Les Mills group fitness workouts, Les Mills On Demand features the actual classes and releases that would be found in a gym with a Les Mills license - just virtually.

Each class is between 15 to 55 minutes in length allowing members to workout anywhere, anytime. The perfect gift to kick start 2020 the right way!

## NRG unveils brand-new spin studio



NRG, Dubai Marina's boutique fitness hub, has given its spin studio a makeover – with new bikes, new systems and new instructors.

Run by a collection of the region's most knowledgeable fitness enthusiasts, NRG isn't just your average cycle class. As part of the new system, riders undertake a fitness test (it's not as scary as it sounds, we promise!) to enable your watts and power to be tracked throughout each session, so that you can see how you improve class by class. The classes are interactive too, with avatars on the screen showing you cycle through the tracks of Brazil or Greece, you almost forget you're in Dubai!

If music keeps you going, they've got something for everyone, from 80s & 90s, to popular remixes – we're talking that feeling you get on the dancefloor where you can't stop dancing, your voice will get a workout too! Classes are on throughout the week. Visit nrgfitness.me to book your bike.



## Wild & The Moon launches superfood range

The team at Wild & The Moon café have introduced 10 organic superfoods to the UAE, made with raw and pure ingredients.

Made from 100% vegi-bio-cool ingredients, the superfoods are created using plants, roots, berries, algae and mushrooms, filled with nutrients designed to knock out feelings of fatigue and all harmful toxins from the body, right from the get-go.

What's more, each superfood is coupled with its own benefit and designed to boost metabolism, regain a glowy complexion, balance the hormonal system, enhance energy levels and so much more - day in and out.

The new range includes acai berry, baobab, cocoa, chaga, chlorella, guarana, maca, moringa, reishi and spirulina. Wild & The Moon have also released four superfood mixes, including the Beauty Mix, Detox Mix, Energy Mix and Relax Mix – all 100% organic in nature.

Convenient to use and consume, the superfoods can be used in all your recipes and meals. Sprinkle a dash to spice up your breakfast, pep up your salad or add it into your marinade for that added flavour. The superfoods are available to purchase now from the cafés or on Deliveroo.



# FESTIVITIES AT AMWAJ ROTANA

Located along the prominent Jumeirah Beach Residence, Dubai, 5-star hotel Amwaj Rotana reveals its delicious line-up for this year's festive season

**Festive Goodies & Roast at Atrium**
*5 – 30 December 2019*
Festive goodies for takeaway such as Yule logs, home-made Mince pies, Christmas pudding, Stollen, home-made Gingerbread houses and other confectionery.

Enjoy a traditional turkey takeaway with cranberry chestnut stuffing, roasted new potatoes, maple glazed root vegetables, brussels sprouts and cranberry sauce.
**Price:** *Dhs650 (8-kg turkey)*

**Special Dinner Menus at JB's Gastropub, Rosso & Benihana**
*19 – 25 December 2019*
JB's will present a special menu of Christmas specials comprising of Baked Turbot fillet, Roasted Turkey, Traditional Christmas Pudding with Cognac Anglaise and Baked Apple with walnut mouse stuffing while Rosso will offer a luxurious menu with Salmon filled crepes, Saffron Tagliolini with Lobster and Winter Christmas Pudding. Benihana promises a Christmas special menu of Wagyu Beef Robatayaki, Robato King Prawn and Green Tea Fondant.
**Price:** *Dhs179 (3-course menu)*

**Christmas Eve Dinner at Horizon**
*24 December 2019 – 6.30pm – 10.30pm*
The hotel promises a sumptuous multi-cuisine buffet at its Christmas Eve dinner offering customary Christmas dishes like a luscious turkey, mince pies, log cakes and other sweet treats.
**Price:** *From Dhs209 with soft drinks. Dhs99 (kids aged 6 to 12 years), and kids under 6 years dine complimentary. Premium package also available.*

**Christmas Day Brunch at Rosso & Benihana**
*25 December 2019 – 12.30pm – 4.30pm*
Amwaj Rotana offers a good start to Christmas with its popular Christmas Brunch this time with an Asian twist. A hearty festive spread with dishes from Rosso restaurant, Benihana and JB's. There will be live stations, JB's food truck, Teppanyaki at Benihana, traditional roast and chef's specials. Children can also look forward to festive activities as well as a special visit from Santa Claus as the adults groove to a live band.
**Prices:** *Starting from Dhs259 with soft drinks). Dhs149 (kids aged 6 to 12 years), and kids under 6 years dine complimentary. Premium packages also available. An After Brunch beverage package will also be available.*

**Boxing day at JB's Gastropub**
*26 December 2019 – 12.30pm – 4pm*
Enjoy a boxing day lunch at JB's as you delight in a special menu of pies and hops. Stay longer and get happy with the Gastropub's happy hour from 5 to 8 pm.
**Price:** *Dhs129*

**New Year's Eve at JB's Gastropub**
*31 December 2019 – 8pm – 1am*
A countdown party with various beverage packages and a package with dinner on offer. For entertainment, DJ Natalie Brogran, gets behind the decks playing top party tunes and a show from tango dancers.
**Prices:** *Starting from Dhs149 (entry with 2 beverages). Premium packages also available.*

**New Year's Eve at Rosso & Benihana**
*31 December 2019 – 8pm – 1am*
Welcome the new year with a 'Fun fiesta' themed party. Live entertainment by Samba dancers, DJ and a band. Guests may also get the chance to catch the fireworks along JBR.
**Prices:** *Starting from Dhs599 with soft beverages. Dhs189 (kids aged 6 to 12 years), and kids under 6 years dine complimentary. Premium packages also available.*

**New Year's Day Brunch at Rosso & Benihana**
*1 January 2020 – 12.30pm – 4.30pm*
A family-friendly way to kick start 2019 - offering a buffet featuring the best and most iconic dishes from the signature restaurants.
**Prices:** *Starting from Dhs199 with soft beverages). Dhs149 (kids aged 6 to 12 years), and kids under 6 years dine complimentary. Premium package also available.*


Swedish meatballs


Healthy tikka masala

# healthier family favourites

Classic crowd-pleasing dishes made a little lighter

*recipes* ESTHER CLARK *photographs* STUART OVENDEN


Prawn fried rice


Squash & pesto pasta

## Healthy tikka masala

**SERVES** 4 **PREP** 10 mins **COOK** 55 mins **EASY** ❄

1 large onion, chopped
4 large garlic cloves
thumb-sized piece of ginger
2 tbsp rapeseed oil
4 small skinless chicken breasts, cut into chunks
2 tbsp tikka spice powder
1 tsp cayenne pepper
400g can chopped tomatoes
40g ground almonds
200g spinach
3 tbsp fat-free natural yogurt
½ small bunch of coriander, chopped
brown basmati rice, to serve

**1** Put the onion, garlic and ginger in a food processor and whizz to a smooth paste.
**2** Heat 1 tbsp of the oil in a flameproof casserole dish over a medium heat. Add the onion mixture and fry for 15 mins. Tip into a bowl and wipe out the pan.
**3** Add the remaining oil and the chicken and fry for 5-7 mins, or until lightly brown. Stir in the tikka spice and cayenne and fry for a further minute. Tip the onion mixture back into the pan, along with the tomatoes and 1 can full of water. Bring to the boil, then reduce to a simmer and cook, uncovered, for 15 mins. Stir in the almonds and spinach and cook for a further 10 mins. Season, then stir though the yogurt and coriander. Serve with brown rice.

GOOD TO KNOW healthy • folate • iron • 2 of 5-a-day • gluten free
PER SERVING 365 kcals • fat 17g • saturates 1g • carbs 13g • sugars 10g • fibre 4g • protein 38g • salt 0.3g

## Swedish meatballs

**SERVES** 4 **PREP** 10 mins plus cooling and chilling
**COOK** 25 mins **EASY** ❄ meatballs only 🅿

2 tbsp rapeseed oil
1 onion, finely chopped
1 small garlic clove, finely grated
375g lean pork mince
1 medium egg yolk
grating of nutmeg
50g fine fresh breadcrumbs
300ml hot low-salt beef stock
½ tbsp Dijon mustard
2 tbsp fat-free natural yogurt
400g spring greens, shredded
lingonberry or cranberry sauce, to serve

**1** Put 1 tbsp rapeseed oil in a frying pan over a medium heat. Add the onion and fry for 10 mins or until soft and translucent. Add the garlic and cook for 1 min. Leave to cool.
**2** Mix the cooled onions, pork mince, egg yolk, a good grating of nutmeg and the breadcrumbs in a bowl with your hands until well combined. Form into 12 balls and chill for 15 mins.
**3** Heat the remaining oil in a frying pan and fry the meatballs for 5 mins over a medium heat, turning often until golden. Pour over the stock and bubble for 8-10 mins or until it has reduced a little. Stir through the mustard and yogurt.
**4** Steam the greens for 5 mins or until tender. Serve the meatballs with the greens and a dollop of the sauce.

GOOD TO KNOW healthy • low cal • fibre • vit c • 1 of 5-a-day
PER SERVING 323 kcals • fat 18g • saturates 4g • carbs 13g • sugars 6g • fibre 6g • protein 24g • salt 1.04g

## Squash & pesto pasta

**SERVES** 4 **PREP** 15 mins **COOK** 25 mins **EASY** V

1 small butternut squash (750g), peeled, deseeded and cut into 2cm cubes
3 tbsp rapeseed oil
large bunch of parsley
large bunch of basil
20g cashew nuts, toasted and chopped
1 garlic clove, crushed
1 lemon, zested and juiced
1 tsp chilli flakes (optional)
350g pasta (casarecce or fusilli work well)
30g parmesan or vegetarian alternative, shaved

**1** Heat the oven to 200C/180C fan/gas 6. Toss the butternut cubes on a baking tray with ½ tbsp of the oil and some seasoning. Roast for 20-25 mins or until tender.
**2** Put the parsley, basil, cashew nuts, garlic, lemon zest and juice and chilli (if using) in a food processor, along with the remaining oil and a splash of water, then whizz until very smooth. Season to taste.
**3** Meanwhile, cook the pasta following pack instructions. Drain, reserving a little of the cooking water, then toss with the pesto and butternut squash and enough water to loosen the sauce. Finish with a little shaved parmesan, if you like.

GOOD TO KNOW healthy • calcium • folate • fibre • vit c • iron • 1 of 5-a-day
PER SERVING 540 kcals • fat 14g • saturates 3g • carbs 79g • sugars 10g • fibre 11g • protein 18g • salt 0.3g

## Prawn fried rice

**SERVES** 4 **PREP** 5 mins **COOK** 25 mins **EASY**

250g long-grain brown rice
150g frozen peas
100g mangetout
1½ tbsp rapeseed oil
1 onion, finely chopped
2 garlic cloves, crushed
thumb-sized piece of ginger, finely grated
150g raw king prawns
3 medium eggs, beaten
2 tsp sesame seeds
1 tbsp low-salt soy sauce
½ tbsp rice or white wine vinegar
4 spring onions, trimmed and sliced

**1** Cook the rice following pack instructions. Boil a separate pan of water and blanch the peas and mangetout for 1 min, then drain and set aside with the rice.
**2** Meanwhile, heat the oil in a large non-stick frying pan or wok over a medium heat and fry the onion for 10 mins or until golden brown. Add the garlic and ginger and fry for a further minute. Tip in the blanched vegetables and fry for 5 mins, then the prawns and fry for a further 2 mins. Stir the rice into the pan then push everything to one side. Pour the beaten eggs into the empty side of the pan and stir to scramble them. Fold everything together with the sesame seeds, soy and vinegar, then finish with the spring onions scattered over.

GOOD TO KNOW healthy • low cal • fibre • 1 of 5-a-day
PER SERVING 418 kcals • fat 11g • saturates 2g • carbs 54g • sugars 7g • fibre 6g • protein 22g • salt 0.5g

Shoot director GARETH JONES | Food stylist JENNA LEITER | Stylist FAYE WEARS

# *JA Jingle*
# ALL THE WAY!

Get ready to celebrate in style and spend
a magical festive season with us!

Epic Christmas Day Brunch
25th December - Palmito Garden, JA Beach Hotel
Starting from AED 250 per person

New Year's Eve Gala Dinner with Midnight Fireworks
31st December - JA Beach Club
AED 1,500 per person including house beverages



*For bookings or more information contact us now on 04- 814 5604*
restaurant.reservation@jaresorts.com

*JAresorts.com* *JAtheresort* *JAtheresort*

THE RESORT
JEBEL ALI BEACH
DUBAI




**Indulge into the magical spirit of the Festive Season and enjoy our spectacular Brunch every Friday during the month of December.**

Traditional roast turkey with all the trimmings, fruit puddings, live band entertainment, kid's activities and Santa surprise visit.

Friday 6,13, 20 December, 13.00hrs - 16.00hrs

**AED 149** with soft drinks
**AED 249** with house beverages

*Kids between 9-12 get 50% discounted price and kids 8 years and below eat for free.*

**FOR RESERVATIONS OR INFORMATION**
Pullman Dubai Jumeirah Lakes Towers
Cluster T, Dubai, United Arab Emirates
+971 4 567 1159 / pullmanjlt.dinning@accor.com

Rates are inclusive of 10% service charge, 7% municipality fees & 5% VAT.

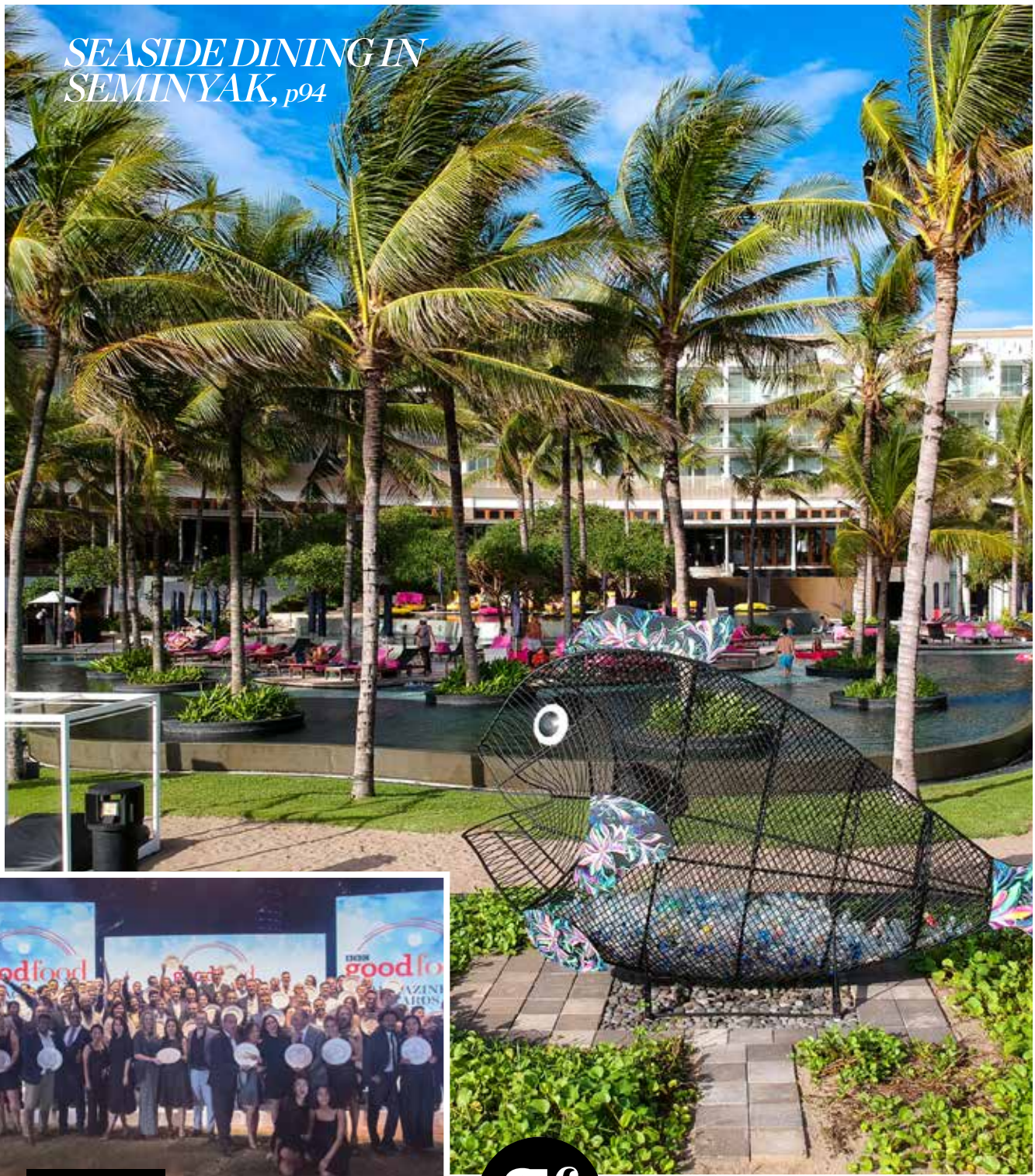


# Friday Santa Brunch

pullman
HOTELS AND RESORTS

DUBAI JUMEIRAH LAKES TOWERS

# GOURMET LIFESTYLE



*SEASIDE DINING IN SEMINYAK, p94*



*AWARDS*

**BBC Good Food Middle East Magazine Awards 2019, p100**



# SEASIDE DINING IN SEMINYAK

We travel to W Bali in Seminyak, where impeccable service, vibrant seaside dining options and late-night parties make this playful, beachfront resort a fun-loving traveller's tropical paradise.

By **Glesni Holland**

Text GLESNI HOLLAND Photographs SUPPLIED









With its relaxing sandy beaches, lush rice paddies and pockets of barren, mountainous terrain, Bali's plethora of vacation offerings has firmly established it as a bucket-list destination for almost any type of traveller in recent years. For foodies, the island's growing dining scene – where local warungs now neighbour super cool cafés, luxury beach clubs and fine-dining eateries - has seen international chefs, such as Will Meyrick (Hujan Locale, Sarong, Billy Ho and Mama San) and Will Goldfarb (Room4Dessert) put their stamp on Bali's F&B industry with the openings of their own innovative concepts.

Authentic Balinese ingredients hold a fundamental role in many of the island's cultural traditions, from lavish spreads created for religious ceremonies, to the daily canang sari offerings that are spotted in front of houses, shops and temples, and often contain various items of food to demonstrate selflessness.

For those looking to make the trip and soak up the Bali way of life, a two-week getaway to the "Island of Gods" could see you exploring not only Bali's mainland, where you'll find lively tourist hotspots, traditional Balinese temples and iconic volcanoes, but will also give you time to comfortably visit its neighbouring islands. Take a short boat ride from Padang Bai port to immerse yourself in Indonesia's idyllic island lifestyle on Gili Air, party till the early hours on land or sea at Gili Trawangan, and take in Nusa Penida's stunning natural beauty at Kelinking Beach and Angel's Billabong.

Back on the mainland and just a short 35-minute drive from Ngurah Rai International Airport in Denpasar, we head to the W Bali in the popular tourist town of Seminyak – a stylish, upscale area scattered with quirky restaurants, high-end beach clubs and sea-view hotels.



**ACCOMMODATION**

In line with the hotel chain's focus around popular culture and vibrant design worldwide, W Bali's ultra-hip style is clear to see from the get-go. Tucked away on the corner of Jalan Petitenget, the W welcomes its guests via a leafy bamboo pathway, complete with onsite security check, before arriving at the hotel's expansive lobby. Here, elements of Balinese traditions weave their way into the W's signature, modern décor. Tiered chandeliers paying homage to those found in local temples and traditional bamboo rooster traps that are so often seen on Balinese roads add authentic touches to the lobby's striking interiors and hot pink hues.

> **"Authentic Balinese ingredients hold a fundamental role in many of the island's cultural traditions, from lavish spreads created for religious ceremonies, to the daily canang sari offerings."**

Of the resort's 229 rooms, ranging from the standard Garden Escape rooms to WOW Suites and Marvellous Pool Villas, the W's chic aesthetic taste is evident throughout. The clue is in the name with the "Spectacular Ocean Facing" rooms, which offer guests stunning views across the Wet Deck pool area and Indian Ocean from the comfort of the outdoor chaise lounge. Inside, the rooms are tastefully decorated with flashes of gorgeous green swirls and polished wooden and terrazzo flooring, taking inspiration from Bali's jungle areas.

For a more private retreat, hop on to a buggy at the main lobby and take the short drive down tree-lined cobbled pathways, before checking in to a Marvellous One Bedroom Pool Villa. Encased in its own













tropical oasis, surrounded by overhanging trees and beautiful bougainvillea flowers, the villa offers the best of both worlds; an intimate escape away from it all, while still granting guests access to the hotel's onsite facilities and 24-hour "Whatever/Whenever" valet service.

**DINING**

Delicious dining options are aplenty at the W Bali, particularly if you're heading to the resort over the weekend as the hotel's two major eateries – Starfish Bloo and FIRE, host their infamous Sunday brunches, but more on that later.

For a quirky twist on the traditional "high tea" concept, spend an afternoon down the rabbit hole at the W Lounge's Mad T-Party. Highlights from the "Hey, Sweetie" package include rose and raspberry macarons, green tea cheesecake and beef tataki rice cakes. For those with less of a sweet tooth, the "Savour Me" package features a range of bitesize delights, such as smoked salmon mille-feuille, olive and goats cheese lollipops and, my personal favourite - the spicy crab tacos with a fiery sambal mayo. Packages start from IDR 385,000 (approx. Dhs100), and afternoon tea is served daily from 2:30pm in the W Lounge.

See out the day by soaking up all that Seminyak's stunning sunsets have to offer at Woobar, where its low-hanging lanterns and ultra-comfy, laid-back loungers offer the perfect spot for sundowners. Have a word with head mixologist, Villa, and allow him to create you the cocktail of dreams at the Mixologist in Action station on the lower deck, and sample beachfront bites from the menu as you watch the sun go down – the chicken and beef satay skewers are delicious!

For a more formal outing (though, nowhere in Bali seems to come with a rigid dress code, and there's certainly not the need for heels – music to my ears!) head to FIRE to check out the selection of top-quality steaks, grilled fish and Asian-inspired dishes on offer. The hanging poleng pendants, which feature Bali's traditional black and white checkered design, and the restaurant's central point - a striking Kecak fireball chandelier made from burnt timber strips, bring aspects of Bali's heritage design into modernised surroundings in a tasteful and subtle manner. On the menu, we can't help but notice (and admire) the addition of homegrown ingredients from the onsite garden to various dishes. The "Chef's Garden" - a 326 square-metre plot in the hotel grounds - grows fresh fruits and vegetables to be used in all F&B outlets onsite, from



**GETTING THERE**

Emirates Airlines have daily direct flights from Dubai International Airport to Denpasar International Airport. W Bali can arrange transfers from the airport to the hotel, which can take up to 45 minutes one-way.





**STAY**
W Bali
+62 361 300 0106

cherry tomatoes and mixed greens, to herbs, edible flowers and microgreens. A standalone testament to the Garden's role at the property is highlighted in the Chef's Garden Greens dish from FIRE's starter selection - where guests can sample the ultra-fresh veggies for themselves. For a slightly heavier option, we recommend the confit pork belly, served with barley risotto, blistered tomatoes and wilted butter lettuce. The pork's crispy golden edge provides that ever-satisfying crunch when bitten into - the way that a great salty crackling should, while the meat itself is beautifully tender. For mains, there's a fantastic selection of cuts to choose from, should steak be your choice of dish. We're a huge fan of the Stockyard silver label sirloin - a Wagyu 8+ that's rich in flavour and cooked to perfection. To finish, don't miss FIRE's 64% melting sphere - a must-try for chocolate lovers. The richness of the chocolate is complemented by a deliciously light white chocolate mousse, while the passionfruit jelly and lemon popping candy are welcome citrus contrasts that help to create the ultimate sweet treat.

Last but not least, the "scene to be seen" brunch at Starfish Bloo - the W's shoreside, open-air restaurant that faces the crashing ocean waves on Seminyak's beach, mirrors a popular concept that our Dubai readers will undoubtedly know all too well. Switching up the UAE's traditional Friday brunch schedule, Starfish Bloo's Sunday offering has it all; a wide variety of sweet and savoury dishes from eggs-any-way to curries, sushi to pastries, to the Insta-worthy W donut wall. In true W style, there's a "detox" station for those seeking a revitalising lunch before the night ahead, where guests can find freshly made juices, smoothies and dishes ladled with vitamins and nutrients. Reverting to our love for local ingredients, the brunch serves up a selection of seafood - including oysters, mussels, clams, prawns and crabs - that are brought fresh off the boat to the W Bali, directly from Jimbaran and Lombok. There is also a traditional Balinese suckling pig, flavoured with local sambal spices and served with lawar (a mixture of vegetables, coconut and minced meat mixed with rich herbs and spices) and urab (a well-known Balinese salad.) Brunch packages start from IDR 585,000 (approximately Dhs150) per person.

## ON-SITE FACILITIES

Perfect for the party people and spa seekers alike, the W Bali is a hotel that can do both. There are regularly DJs playing late into the night at WooBar after the sun goes down, where avid party-goers move from the terrace to the underground bar to dance the night away. But if it's some well-deserved R&R that you're looking for, the onsite AWAY Spa is open 24-hours a day, seven days a week and offers an extensive menu of treatments - from the traditional Balinese massage, to the "Morning After Detox Massage" for those seeking some TLC after a long night.

The hotel's tiered pool area - named Wet Deck - is mirrored on yet another Balinese feature, designed to signify the rice paddies that are often found inland at the island's hillside hamlets. From your sunbed, you'll also spot the hotel's latest sustainability initiative - in the form of a large, wired fish, named Goby. In a bid to reduce plastic usage and subsequent litter found on Bali's beaches, Goby serves as a large bin for people to discard their waste, rather than allowing it to pollute the oceans and nearby shores.

**The bottom line:** A lively and luxurious resort at the heart of Bali's main tourist coastline, providing easy access to some of the country's best-loved activities that will leave you wanting so much more from this beautiful, vibrant island.



### THINGS TO DO IN BALI

**Visit a luxury beach club**
Seminyak is the perfect spot for beach club hopping, with some of Bali's most notable hangouts situated within walking distance of the town centre. Woobar at W Bali's Wet Deck is a must-visit. Soak up the sun by the rice paddy inspired pool during the day, before enjoying the sunset in all its orange hued glory with a cold drink in hand. Just a stone's throw away, you'll find Cocoon Beach Club, Potato Head and Ku De Ta.

**Learn to cook like a local**
Cooking classes are aplenty across the island, but for a true taste of what goes into Balinese ceremonial dishes, head to Tresna Bali Cooking School in Ubud. Here, Frances and Adi – a wonderful couple who are immensely passionate about cooking, will welcome you into their beautiful home and lush gardens, where you'll pick your fresh ingredients before embarking on a 5-hour class to create a traditional 9-course feast. Priced at $68 per person, it's worth every penny. Visit tresnabali.com for details.

**Snorkel with sea turtles**
Book on to a snorkelling trip departing from Gili T or Nusa Lembongan if you're island hopping (can be booked as either a public or private trip), pack your GoPro and explore the wonders of Bali's underwater world. If you'd prefer to go it alone and embark on your own search for turtles, snorkels are available to rent from most beaches.

**Check out a local food market**
Located near the southwestern corner of the Petitenget and Kerobokan junction, about a 15-minute drive from Seminyak's main hub will see you arrive at Taman Sari Market. Bargain hard and enjoy fresh tropical fruit and veggies for low prices. In the evening, the market also offers food carts selling traditional Balinese dishes.


BBC
goodfood
Middle East
MAGAZINE
AWARDS
2019

# BBC goodfood Middle East MAGAZINE AWARDS 2019

Comprised of 53 individual categories, the *BBC Good Food Middle East Magazine Awards* honour the best in food from across the region. Now in its tenth year, the Middle East's F&B industry came together on November 27 at The Ritz-Carlton, Dubai to celebrate a decade of culinary success.

Voted for by *BBC Good Food Middle East* readers over a six-month period, the awards are a true representation of consumer favourites, based on a restaurant's food quality, location, price, ambience, service and entertainment standards.

*Glesni Holland, online editor, BBC Good Food Middle East, said: "It was wonderful to mark ten successful years of the awards with yet another fantastic event. Reactions and celebrations on the night showed just how much it means to F&B teams across the region to have their hard work recognised by their customers, and we're delighted to provide a platform to facilitate this by giving our readers a voice."*

Here, we share a glimpse of the glittering event and celebrate the best of culinary across the Middle East.

**BBC Good Food Middle East would like to congratulate all nominees, finalists and winners!**

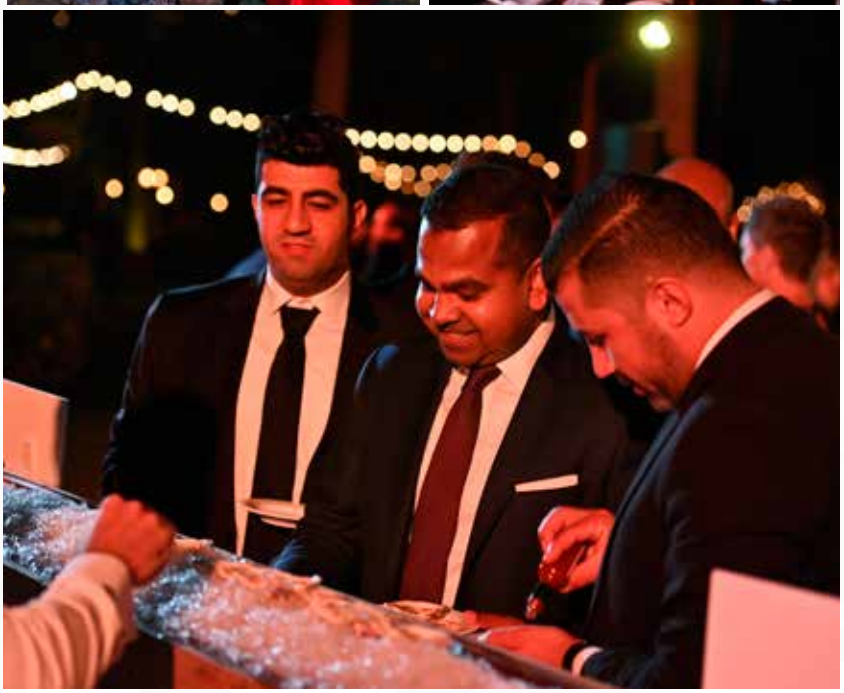
Text GLESNI HOLLAND | Photographs MAKSYM PORIECHKIN & CHARLS THOMAS


BBC goodfood
BBC goodfood Middle East

















## BEST BEACH CLUB



WINNER

Blue Marlin Ibiza

## BEST STAYCATION EXPERIENCE – BAHRAIN



WINNER

Movenpick Hotel Bahrain

## BEST STAYCATION EXPERIENCE – KUWAIT



WINNER

Four Seasons Hotel Kuwait at Burj Alshaya

## BEST STAYCATION EXPERIENCE - UAE



WINNER

Caesars Bluewaters Dubai

## BEST GROCERY DELIVERY SERVICE



WINNER

Kibsons

## BEST BREAKFAST RESTAURANT



WINNER

Eat Well Restaurant and Bistro

## BEST CAFÉ



WINNER

Jones The Grocer

## BEST HEALTHY EATING RESTAURANT



WINNER

ONO Poke

## BEST CASUAL DINING RESTAURANT



WINNER

Great British Restaurant (GBR)

## BEST AFTERNOON TEA



WINNER

Al Bayt

## BEST HOMEGROWN RESTAURANT



WINNER

Tresind Studio

## BEST HAPPY HOUR



WINNER

Cho Gao

## BEST LADIES NIGHT



WINNER

The Penthouse

## BEST PUB FOOD



WINNER

BFF

## BEST PARTY BRUNCH



WINNER

Yalumba

## BEST CASUAL BRUNCH



WINNER

The Collective
By Market Café

## BEST FAMILY BRUNCH



WINNER

City Brunch at
The Market

## BEST FINE DINING BRUNCH



WINNER

The Loft at Dubai Opera

ST REGIS
ABU DHABI

# An Exquisite New Year's Eve

*Stay at The St. Regis Abu Dhabi and dance into the New Year at Nation Riviera's Beach Party.*

This year, book a Superior Room for 31st December 2019, dance the night away at Nation Riviera Beach Club and enjoy a well-deserved late morning into the New Year. We promise you an exquisite stay and a delicious New York Style breakfast until 3:00 pm – the perfect way to begin 2020.

Reserve the above New Year's Eve package starting from AED 2700* .

For information and reservations, call +971 2 6944444
or email reservations.abudhabi@stregis.com

**Price is for two persons and is in UAE Dirham, subject to all applicable service charges and local fees and taxes.*

*The St. Regis Abu Dhabi*
Abu Dhabi, United Arab Emirates, stregisabudhabi.com



©2019 Marriott International, Inc. All Rights Reserved. All names, marks and logos are the trademarks of Marriott International, Inc., or its affiliates.

Stay exquisite at more than 40 St. Regis hotels and resorts worldwide.
@stregishotels

## BEST BRITISH RESTAURANT – ABU DHABI



WINNER

Marco Pierre White Steakhouse & Grill

## BEST BRITISH RESTAURANT – DUBAI & NORTHERN EMIRATES



WINNER

Hell's Kitchen Dubai

## BEST AMERICAS & CARIBBEAN RESTAURANT – ABU DHABI



WINNER

El Sombrero

## BEST AMERICAS & CARIBBEAN RESTAURANT – DUBAI & NORTHERN EMIRATES



WINNER

LIMA Dubai

## BEST FRENCH RESTAURANT – ABU DHABI



WINNER

Bord Eau

## BEST FRENCH RESTAURANT – DUBAI & NORTHERN EMIRATES



WINNER

La Cantine Du Faubourg



# FESTIVE SEASON

## AT THE RENAISSANCE DOWNTOWN HOTEL

***The Renaissance Downtown Hotel, Dubai invites guests to embrace this festive season and celebrate in style***

**BASTA!**
For a vibrant festive dining experience, diners are invited to BASTA! where a five-course sharing style menu awaits, evoking the comforting flavours of Italy with a traditional twist. Food aficionados will delight in hearty classics including *Roast Turkey and Plank Roasted Salmon with sweet pepper caponata* for mains and a decadent *Panettone* served with *Orange Mixed Berry Compote* and *Spiced Hot Chocolate with Vanilla Chantilly* for dessert. Diners can choose the soft package or beverage package which includes two hours of free flow beverages.
***December 13-24. Menus starting from Dhs195. Minimum requirement of 12 guests***

**Bleu Blanc**
Savour a three-course dinner of traditional favourites such as Roast Turkey with cranberry sauce and apple stuffing, and Gingerbread Crème Brulee with orange cherry compote with the added option of two-hours free flowing mulled beverages and spirits.
***December 13-24. Menus starting from Dhs200. Minimum requirement of 12 guests***

**Morimoto**
Gather together with family and friends alike and celebrate this holiday season with a Japanese twist at Morimoto Dubai. With a set menu filled with a variety of authentic yet contemporary Japanese dishes to choose from, guests are invited to create a unique festive experience as they dine in one of the private dining rooms, private terraces or at the live teppanyaki counters.
***December 13-24, 12pm-2am. Menus starting from Dhs200. Minimum requirement of 12 guests***

### CHRISTMAS DAY

**Bleu Blanc Christmas Day Brunch**
On Christmas Day, Bleu Blanc will serve a family-style sharing brunch menu drawing on the rich festive traditions of the South of France. With live entertainment and rustic and traditional French festive décor, all guests are invited to feel the festive cheer this Christmas day while indulging in a variety of comforting classics, thus giving the feel of a home away from home.
***December 25, 1-4pm. Packages start from Dhs425 (non-alcoholic package). Premium packages are also available.***

**BASTA!**
Celebrate the magic of Christmas Day with all those near and dear, while enjoying a specially curated festive A La Carte Menu at BASTA!
***December 25, 12pm-1am***

### NEW YEAR'S EVE

**Bleu Blanc**
Delight in a NYE set menu evoking the rich flavours of the South of France. Guests are invited to bring in the New year as they sway to the smooth sounds of live music while enjoying glittering views over the Dubai skyline.
***8.30pm – 11.30pm (dinner service) 11.30pm – 1am (entertainment). Dhs650 for the set menu (exclusive of drinks)***

**Level 3**
Ring in the New Year at the recently opened Level 3 for a decidedly elevated and chic celebration with live entertainment. Delve into a buffet BBQ dinner with both a house and soft beverages option.
***8.30pm – 11.30pm (dinner service) 11.30pm – 1am (entertainment). Dhs300 (BBQ and soft beverages) AED 500 (BBQ and house beverages)***

**BASTA!**
Head over to BASTA! and Indulge in an authentic Italian menu featuring a variety of classic dishes for a minimum spend of AED565. Live entertainment will also compliment this ambient celebration giving guests a laid-back yet fun-filled end to the cld and start to the new.
***6pm – 1am***

**Morimoto**
For an unbeatable view of the Burj Khalifa New Year's Eve fireworks, head to Morimoto where delicious dinner packages await, featuring some of the very finest in Asian cuisine. Guests can opt for one of three different packages, thus choosing how they wish to ring in the celebrations. Live entertainment from Danny Neville will also set the backdrop to this spirited and elevated celebration.
***The outdoor private terrace will also be available to rent for the evening for Dhs20,000. Dhs1,200 for the free-flowing premium package, Dhs900 for house beverages + midnight toast, Dhs600 for soft drinks***

RENAISSANCE®
DOWNTOWN HOTEL

## BEST ITALIAN RESTAURANT – ABU DHABI



WINNER

Roberto's Abu Dhabi

## BEST ITALIAN RESTAURANT – DUBAI & NORTHERN EMIRATES



WINNER

Splendido Social Bar and Kitchen

## BEST JAPANESE RESTAURANT – ABU DHABI




WINNER

Tori No Su

## BEST JAPANESE RESTAURANT – DUBAI & NORTHERN EMIRATES




WINNER

Nobu

## BEST INDIAN RESTAURANT – ABU DHABI



WINNER

India Palace

## BEST INDIAN RESTAURANT – DUBAI & NORTHERN EMIRATES



WINNER

MASTI

## BEST MIDDLE EASTERN RESTAURANT – ABU DHABI



WINNER

Mosaic

## BEST MIDDLE EASTERN RESTAURANT – DUBAI & NORTHERN EMIRATES



WINNER

NINIVE

## BEST PAN ASIAN RESTAURANT – ABU DHABI



WINNER

Hakkasan Abu Dhabi

## BEST PAN ASIAN RESTAURANT – DUBAI & NORTHERN EMIRATES



WINNER

Maiden Shanghai

## BEST MEDITERRANEAN RESTAURANT – ABU DHABI



WINNER

Bravo

## BEST MEDITERRANEAN RESTAURANT – DUBAI & NORTHERN EMIRATES



WINNER

OPA

## BEST THAI RESTAURANT – ABU DHABI



WINNER

Pachaylen

## BEST THAI RESTAURANT – DUBAI & NORTHERN EMIRATES



WINNER

Thiptara

## BEST MEAT RESTAURANT – ABU DHABI



WINNER

JW Steakhouse

## BEST MEAT RESTAURANT – DUBAI & NORTHERN EMIRATES



WINNER

Prime68

## BEST FINE DINING RESTAURANT – ABU DHABI




WINNER

Villa Toscana

## BEST FINE DINING RESTAURANT – DUBAI & NORTHERN EMIRATES



WINNER

TOMO

## BEST NEW RESTAURANT – ABU DHABI



WINNER

Buddha-Bar Beach

## BEST NEW RESTAURANT – DUBAI & NORTHERN EMIRATES



WINNER

Masala Library by Jiggs Kalra

## RESTAURANT OF THE YEAR – BAHRAIN




WINNER

Rasoi by Vineet

## RESTAURANT OF THE YEAR – SAUDI ARABIA



WINNER

Hong Restaurant

## RESTAURANT OF THE YEAR – ABU DHABI



WINNER

Marco Pierre White Steakhouse & Grill

## RESTAURANT OF THE YEAR – DUBAI & NORTHERN EMIRATES



WINNER

OPA

## CHEF OF THE YEAR




**WINNER**

Craig Best

## RESTAURANT OF THE YEAR - KUWAIT

WINNER

Salt Restaurant

## RESTAURANT OF THE YEAR – OMAN

WINNER

Sultanah Restaurant

## BEST STAYCATION EXPERIENCE - OMAN

WINNER

Anantara Al Jabal Al Akhdar Resort

## BEST STAYCATION EXPERIENCE - SAUDI ARABIA

WINNER

Al Faisaliah Hotel






AGAZ
VAR
2019











# *Thank you to all sponsors*

HOSTED BY

BBC goodfood Middle East

ORGANISER

CPI MEDIA GROUP
CPIMEDIAGROUP.COM

SILVER PARTNER

THE STORE 1765
Now quality has a store.

EXCLUSIVE TECHNOLOGY PARTNER

iikoMiddleEast

MENU PARTNER

SILVER FERN FARMS

WATER PARTNER

FIJI WATER

EVENT PARTNERS

Bin Khadim, Radha & Co.
Chartered Accountants

DIBBA BAY

LA MAISON NORDIQUE

BEVERAGE PARTNER

african+eastern
INSPIRING GREAT BLENDS

TROPHY SPONSOR

steelite INTERNATIONAL
distributed by
RENARTE Hospitality Supplies

VENUE PARTNER

THE RITZ-CARLTON
DUBAI

VOTING PRIZE PARTNER

taru VILLAS
Boutique Hotels and Villas

CHEF OF THE YEAR PARTNERS

Bord Bia
Irish Food Board

THE EMIRATES ACADEMY OF HOSPITALITY MANAGEMENT
In academic association with Ecole hôtelière de Lausanne

MÖVENPICK
RESORT & SPA JIMBARAN BALI




Four of the region's best chefs, as voted by *BBC Good Food Middle East's* readership, battled it out in a mystery box cooking challenge last month at The Emirates Academy of Hospitality Management, to earn the title 'Chef of the Year 2019' and a three-night stay at the lavish Mövenpick Resort & Spa Jimbaran Bali.

## MEET OUR FINALISTS!

WINNER

| CRAIG BEST | KARL KOLLMITZER | GILLES BOSQUET | LEE KOK HUA |
|---|---|---|---|
| *Hell's Kitchen* | *La Serre* | *La Cantine du Faubourg* | *Hakkasan Abu Dhabi* |

The four top chefs went head-to-head at the mystery box cooking competition that took place on November 3rd. Over a period of two and a half hours, the chefs - who were selected from restaurant nominations in our Fine Dining categories across Dubai and Abu Dhabi - battled it out to create a three-course menu, using the same set of ingredients provided by Bord Bia - Irish Food Board, plus pantry staples.

The dishes were judged on technique, use of ingredients, presentation, creativity and taste, and were served to a panel of industry experts including Claudia Saumell, Regional Director Middle East of Bord Bia – Irish Food Board, Michael Kitts, Director of Culinary Arts at The Emirates Academy of Hospitality Management and Luigi Vespero, Executive Chef at Waldorf Astoria DIFC and 2018 Chef of the Year.

To ensure fairness, the competition was a blind tasting and chefs were given a number for the judges to identify them with. Take a look at the action behind the scenes.

After tough deliberation, Craig Best, head chef at Hell's Kitchen, was named BBC Good Food Middle East's Chef of the Year 2019!

Text NICOLA MONTEATH | Photographs CHARLS THOMAS










"I have two main concerns for the competition; the chefs I'm up against, and the timing." **– Chef Craig Best**





"There's been a fantastic standard of cooking, presentation and finesse from all the chefs in the kitchen today. For me, it was just about doing my best." **– Chef Lee Kok Hua**






"The competition was tough! When you work in your kitchen, you know where things are, and I think this caused us all to suffer in the challenge in terms of timing. Some things worked, some didn't – but overall, it was a great day." **– Chef Gilles Bosquet**



"It's a great honour for me to be selected for this competition. These types of challenges are good for chefs in the industry, and there's some real talent here today." – **Chef Karl Kollmitzer**



## WITH THANKS TO

Mystery Box Partner: Bord Bia Irish Food Board

Venue Partner: The Emirates Academy of Hospitality Management, In academic association with École hôtelière de Lausanne

Prize Partner: Mövenpick Resort & Spa Jimbaran Bali

Official Publication: BBC goodfood Middle East

Organiser: CPI Media Group, cpimediagroup.com



# CREAM

## A guarantee for your pastries

The culinary success of European cream is due to the multiple roles it plays in improving taste, texture, binding and even presentation. Its silky, creamy, smooth and shiny texture is why the term "creamy" is so widely used by tasters to describe the smoothness of a product.

Dairy cream enhances aromas and reveals flavours without dominating and respects the subtlety of food. By mixing hot or cold cream with another ingredient. It also binds and stabilizes hot preparations: it will soften stuffing and egg dishes, making them more cohesive.

Other advantages of cream: it reduces the bitterness of cocoa, the acidity of lemon, and tempers the pungency of certain fruit and the astringency of others. It improves the fondant used on pastries and turns fruit into mousse.

***In addition to these culinary and gastronomic qualities that have made cream an indispensable go-to ingredient for French pastry chefs, it also has obvious practical and dietary qualities. Because cream is rich in water, it is the least greasy type of fat. Soft, luxurious and light!***

Because European dairy cream has its place in the finest kitchens around the world, its use has adapted to the needs, practices and new expectations of chefs: progress in the diversification of creams has allowed for greater control when cooking and the packaging has allowed it to be sold on store shelves (instead of refrigerators), providing greater freedom of use and storage. All of this combines to make cream an essential ingredient in any sophisticated pastry!

The content of this advertorial represents the views of the author only and is his sole responsibility.
The European Commission do not accept any responsibility for any use that may be made of the information it contains.

Cniel

CREAM of EUROPE

CAMPAIGN FINANCED WITH AID FROM THE EUROPEAN UNION

ENJOY IT'S FROM EUROPE

# COMPETITIONS

Fabulous prizes, from dining vouchers to gourmet goodies, up for grabs.



## WIN!

**A DINNER FOR 2 AT GLASSHOUSE BRASSERIE & BAR! WORTH DHS700**

Glasshouse provides an unparalleled experience with its exclusive conservatory styled dining area and elegantly themed food and drinking menu. Choose from a variety of different settings here including a sophisticated indoor dining area and a spacious terrace as you enjoy the brasserie's relaxed yet buzzy escape. This month, one lucky reader is in with the chance to win a delicious 3-course dinner for two, and a welcome drink for each guest.




## WIN!

**A POOLSIDE BARBECUE FOR 2 AT GRAND HYATT DUBAI! WORTH DHS578**

Kick-start the weekend at this al-fresco poolside barbecue, and enjoy a selection of freshly grilled meats, seafood, chicken and more. Taking place every Thursday from 7pm until 11pm.



## WIN!

**A DINNER FOR 5 AT EAT WELL! WORTH DHS600**

Have you tried the Sunset Dinner, at the two-times award-winning eat well Restaurant? If not, then what are you waiting for? Experience the uninterrupted view of the Dubai skyline and indulge in a wide array of delicious vegan delicacies, including starters, salads, main course and desserts!



## WIN!

**A SATURDAY BRUNCH FOR 2 AT LA CANTINE DU FAUBOURG! WORTH DHS530**

Step in a Parisian bedroom setting and experience a chic Saturday afternoon. Make the most of your weekends and try the brunch delicacies on offer, from the wide selection of pastries, eggs, signatures and sweets. Served a la table, choose your preferred dishes from the brunch menu, along with beverages.



## WIN!

**A BRUNCH FOR 2 AT LE MÉRIDIEN DUBAI, INCLUDING PREMIUM BEVERAGES! WORTH DHS778**

Enjoy a lively Friday afternoon of incredible food and cheerful entertainment. After brunch, grab your swimwear and dive-in to the after-brunch pool party until 7pm with DJ Kennedy.



# WIN!

**ONE OF 2 "ALL OUT BRUNCH" VOUCHERS INCLUDING SOFT BEVERAGES! WORTH DHS500**

Go all out at the Amwaj Rotana #AllOutBrunch every Friday as you enjoy an afternoon outdoors full of food, drinks and fun. The brunch features over 100 dishes, live cooking stations with cuisines from the hotel's 4 signature restaurants. To wash it down, themed bars are available across the terrace serving various beverages. The kids are in for a treat with entertainment and activities, including the little chef station at the kids' corner. The fun is not only limited to the little ones, as the adults have their own corner that they can indulge in fun and games. A live band is also thrown in the mix to up the entertainment factor.



# WIN!

**A FRIDAY BRUNCH FOR 2 AT PREGO'S, WORTH DHS500**

Known for its authentic spirit and distinguished as one of the leading Italian restaurants in the city, Prego's at Media Rotana serves up a range of Italian specialties from thin crusted pizzas, to freshly baked homemade breads blazed in a wood-fire oven. This month, one lucky winner can walk away with a voucher for an exciting brunch for 2, featuring all-time culinary favourites and delightful monthly specials. The Great Italian Brunch at Prego's has something for everyone; delicious crisp salad, homemade soups, handmade pasta's and creamy risotto, sumptuous seafood, slow cooked meats, and wood-fired pizzas. When the clock strikes 3:30pm, head to the new Prego's Lounge, featuring classy new interiors that transport you back to Italian times - it's the perfect spot for a post-brunch beverage.



# WIN!

**A DINNER FOR 4 AT HYATT PLACE DUBAI/ JUMEIRAH! WORTH DHS650**

The newly-opened Hyatt Place Dubai/ Jumeirah has thoughtfully curated a special experience for the holiday season at Focus. Embark an adventure to discover cuisines from across the globe at the restaurant's dinner buffet, brimming with international favourites from the Fast East, Asia, the Middle East and Europe. Festive favourites include a turkey carving station, roasted pumpkin, Yorkshire pudding and traditional hand-crafted Christmas desserts. Among other delicacies, find international cold-cuts, cheese platter, freshly-baked artisan bread and an elaborate salad station, and savour arancini, bruschetta and hand-made Italian dishes at the live pasta station. All this, plus so much more!



# WIN!

**2 PASSES FOR TASTE OF ARABIA! WORTH DHS640**

Embark on an exceptional culinary adventure, featuring a dinner buffet and live stations highlighting a vast array of many of the rich and widely celebrated pan-Arabian and Levantine specialties. With the picturesque setting of Mezlai Restaurant and the evocative One Thousand and One Arabian Nights ambiance, amidst candle lit breezy tents and enchanting dancing show to the folkloric rhythms of Arabia, the 'Taste of Arabia' nights at Emirates Palace are not to be missed, every Thursday from 7pm until 11pm.



# WIN!

**A LUNCH FOR 4 AT CERTO ITALIAN RESTAURANT! WORTH DHS596**

Enjoy the perfect Saturday for the whole family at Certo Italian Restaurant with an afternoon of homemade Italian food served sharing style to your table. Bring the little ones along too, as they'll be entertained with pizza making classes, face painting a magician and their own kids buffet.



# WIN!

**A SET OF THREE CADDIES FROM THE LIMITED-EDITION NEWBY TEAS BY MATHEW WILLIAMSON COLLECTION! WORTH DHS1,050**

Luxury tea brand Newby Teas has launched an exclusive collection of high-quality tea in collaboration with iconic British designer Mathew Williamson. One lucky winner has the chance to win the limited edition collection, featuring three bespoke loose leaf blends including: Maharaja's Breakfast; a majestic and richly flavoured golden tipped Assam black tea balanced with the taste of malt and subtle sweet notes, Exotic Earl Grey; a black tea blend with subtle bergamot oil and spicy safflower top notes, and Jasmine Rose Garden; green tea with honeyed aroma and floral notes of jasmine and rose.



# WIN!

**A FAMILY BRUNCH FOR 4 AT WALDORF ASTORIA DUBAI PALM JUMEIRAH! WORTH DHS1,130**

Waldorf Astoria Dubai Palm Jumeirah offers an exquisite Friday brunch at one of their most popular dining venues – Mezzerie. This brunch serves up an array of dishes full of flavour, plus a huge selection of the best quality of food from around the world. The menu includes the freshest seafood and meats cooked live, sushi and salad stations and the not-to-be-missed desserts. In addition to this, visitors can enjoy great live entertainment for the whole family as well as a magician!



# WIN!

**A DINNER FOR 2 AT PORTERHOUSE! WORTH DHS800**

One of the most popular steakhouses on Palm Jumeirah Dubai, Porterhouse imports prime cuts of meat from celebrated producers around the world. In the welcoming dining room, watch master chefs at work in the open kitchen. For an extra special experience, the restaurant offers the signature tabletop grill, where choice cuts such as Australian beef rib and Irish rack of lamb are carved at your table. Accompanying your meal are expertly prepared sauces and side dishes, and end your meal on a delicious sweet note with a decadent American dessert or a selection from the cheese trolley.



# WIN!

**A DINING VOUCHER TO SPEND AT SEVEN SANDS! WORTH DHS500**

This month, one lucky winner has the chance to be among the first to sample a delicious range of new dishes, which offer a different perspective on local cuisine, from a creative fusion of authentic flavours and the best local produce to modern presentations and cooking techniques. At Seven Sands, food is never only about satisfying the appetite. It's about sharing, about honesty, and above all, it's about identity.

**To be in with a chance of winning these prizes, visit our competitions page on www.bbcgoodfoodme.com, or simply scan this QR code with your mobile to directly to the website.**

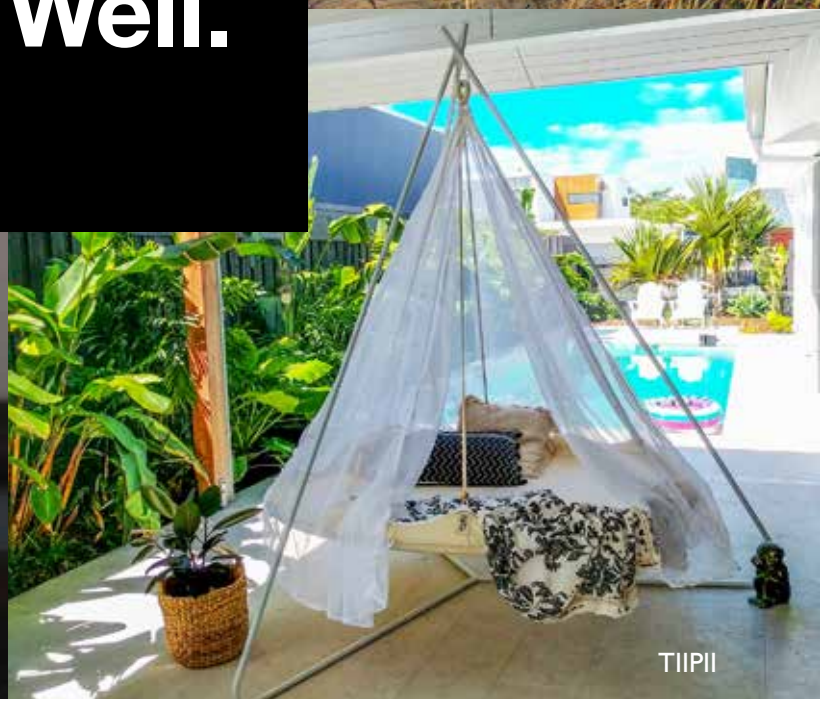
*Terms & conditions apply. Employees of CPI Media Group and entrants below 21 years old are not eligible to enter. Winners will be selected on random basis from correct entries.


DELIVITA


MORSØ

# Live Well.


OONI


TIIPII

## OUTDOOR LIVING

# SANIPEX
## GALLERY

---


Sheikh Zayed Road Dubai, UAE
+971 4 507 6000
info@sanipexgroup.com
www.sanipexgroup.com


Jumeirah
MESSILAH BEACH
HOTEL & SPA
KUWAIT
EXPERIENCE
THE PERFECT ESCAPE AND
CREATE IMMERSIVE MEMORIES
THIS FESTIVE SEASON
Book your family getaway and indulge in a special 20%* discount on everything. Jumeirah Messilah Beach Hotel & Spa's special offer gives guests the discount on best available room rates, rejuvenating spa treatments alongside award-winning restaurants.
The Festive Offer booking period is valid from November 15th to December 30th of 2019 with the stay period of November 15th of 2019 to December 30th of 2020.
+965 22269601 | jumeirah.com
@jumeirahmessilahbeach /JumeirahMessilahBeach @JumeirahMB
*Terms & conditions apply.